

Hazy Africa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (46.9%)	80 %	5
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45
Grain	Płatki owsiane	0.75 kg (23.4%)	85 %	3
Grain	Żytni	0.75 kg (23.4%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Star	10 g	20 min	15.8 %
Boil	Southern Promise	10 g	20 min	11.1 %
Boil	Southern Passion	10 g	20 min	11.1 %
Whirlpool	Southern Star	10 g	0 min	15.8 %
Whirlpool	Southern Promise	10 g	0 min	11.1 %
Whirlpool	Southern Passion	10 g	0 min	11.1 %
Dry Hop	Southern Star	30 g	3 day(s)	15.8 %
Dry Hop	Southern Promise	30 g	3 day(s)	11.1 %
Dry Hop	Southern Passion	30 g	3 day(s)	11.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale