

Polska Afryka, Afryka Polska

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **82**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (65.2%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (21.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	92P2/4	10 g	50 min	14.4 %
Dry Hop	92P2/4	30 g	5 day(s)	14.4 %
Boil	African Quenn	20 g	1 min	13.5 %
First Wort	African Quenn	10 g	1 min	13.5 %
Dry Hop	African Quenn	20 g	5 day(s)	13.5 %
Boil	Southern Star	30 g	60 min	15.8 %
Boil	Southern Star	20 g	30 min	15.8 %
Boil	92P2/4	10 g	0 min	14.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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