Djembe w Gembe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(83.3%)*	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg *(16.7%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	XJA/436	15 g	50 min	15.2 %
Boil	Southern dawn	25 g	15 min	13.5 %
Aroma (end of boil)	African Queen	15 g	10 min	13.5 %
Dry Hop	African Queen	15 g	3 day(s)	13.5 %
Dry Hop	Southern dawn	15 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM600 African Pombe	Ale	Slant	500 ml	---

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