

# African 20I

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **7.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.75 kg (14.7%)	79 %	16
Grain	Strzegom Wiedeński	0.75 kg (14.7%)	79 %	10
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Pszeniczny	0.3 kg (5.9%)	85 %	4
Grain	Cara Gold Castlemalting	0.3 kg (5.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern passion	8 g	60 min	11.7 %
Boil	african queen	8 g	60 min	13.5 %
Boil	southern passion	15 g	10 min	11.7 %
Boil	african queen	15 g	10 min	13.5 %
Dry Hop	southern passion	40 g	4 day(s)	11.7 %
Whirlpool	southern passion	17 g	20 min	11.7 %
Whirlpool	african queen	17 g	20 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---