

# African 25l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (15.7%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (15.7%)	79 %	10
Grain	Viking Pale Ale malt	3.5 kg (54.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Cara Gold Castlemalting	0.38 kg (6%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern passion	10 g	60 min	11.7 %
Boil	african queen	10 g	60 min	13.5 %
Boil	southern passion	20 g	10 min	11.7 %
Boil	african queen	20 g	10 min	13.5 %
Dry Hop	southern passion	50 g	4 day(s)	11.7 %
Whirlpool	southern passion	20 g	20 min	11.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	afraon	5 g	Boil	60 min