

# African Fruit Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.9**
- 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 **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	U3/132	10 g	5 min	13.7 %
Aroma (end of boil)	African Queen	10 g	10 min	13.5 %
Boil	Southern Passion	15 g	60 min	11.7 %
Aroma (end of boil)	African Queen	20 g	5 min	13.5 %
Whirlpool	African Queen	20 g	0 min	13.5 %
Whirlpool	U3/132	40 g	0 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM600 African Pombe	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kiwi pulpa	1900 g	Secondary	14 day(s)

## Notes

- Piwo podzielone 10/10. Do 10 L dodane kiwi. Nagazowanie?  
*Jul 5, 2018, 8:16 PM*