

# African Pombe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40.4%)	80 %	4
Grain	Strzegom Pale Ale	2.7 kg (54.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	30 min	13.7 %
Boil	Centennial	15 g	15 min	9.5 %
Aroma (end of boil)	Centennial	15 g	5 min	9.5 %
Dry Hop	Centennial	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM600 African pombe	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

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

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	1.5 g	Boil	10 min