AfroAmericanIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.5**
- Style **American IPA**

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 **3.25 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **5 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg *(14.7%)*	79 %	6
Grain	Weyermann - Pale Ale Malt	5 kg *(73.3%)*	80.5 %	7
Grain	Castle Malting - Pilzneński 6-rzędowy	0.75 kg *(11%)*	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.07 kg *(1%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Amarillo	15 g	60 min	8.8 %
Boil	Amarillo	10 g	40 min	8.8 %
Boil	Equinox	10 g	40 min	13.1 %
Boil	Equinox	4 g	20 min	13.1 %
Boil	Southern Passion	5 g	10 min	11.7 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.8 %
Aroma (end of boil)	Southern Passion	10 g	0 min	11.7 %
Dry Hop	Equinox	16 g	---	13.1 %

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

Dry Hop	Amarillo	60 g	---	8.8 %
Dry Hop	Southern Passion	35 g	---	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---