

Afrykańska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (68.4%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (15.8%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (15.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | T90 blend 50g RPA | 30 g | 15 min | 13.8 % |
| Whirlpool | T90 blend 50g RPA | 30 g | 10 min | 13.8 % |
| Dry Hop | T90 blend 50g RPA | 40 g | 1 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|-----|------|--------|
| Fining | Whirlfloc T | 5 g | Boil | 10 min |
|--------|-------------|-----|------|--------|