

Djembe w Gembe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | XJA/436 | 15 g | 50 min | 15.2 % |
| Boil | Southern dawn | 25 g | 15 min | 13.5 % |
| Aroma (end of boil) | African Queen | 15 g | 10 min | 13.5 % |
| Dry Hop | African Queen | 15 g | 3 day(s) | 13.5 % |
| Dry Hop | Southern dawn | 15 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| FM600 African Pombe | Ale | Slant | 500 ml | --- |