

# African Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (27.2%)	80 %	6
Grain	Pilzneński	2 kg (27.2%)	81 %	3
Grain	Monachijski	1 kg (13.6%)	80 %	25
Grain	Pszeniczny	1 kg (13.6%)	82 %	5
Grain	Briess - Carapils Malt	0.5 kg (6.8%)	75 %	5
Grain	Słód owsiany Fawcett	0.5 kg (6.8%)	78.5 %	5
Grain	Acid Malt	0.35 kg (4.8%)	--- %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Star	15 g	60 min	15.8 %
Boil	Southern Star	10 g	30 min	15.8 %
Boil	Southern Passion	15 g	20 min	11.7 %
Boil	Southern Passion	15 g	5 min	11.7 %
Boil	Southern Star	25 g	0 min	15.8 %
Dry Hop	Southern Passion	20 g	4 day(s)	11.7 %
Dry Hop	Southern Passion	50 g	4 day(s)	11.7 %

Dry Hop	Southern Star	50 g	4 day(s)	15.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2.5 g	Mash	75 min
Fining	Mech Irlandzki	7 g	Boil	15 min
Other	Pożywka dla drożdży	3 g	Boil	15 min