

# Afrikan Qeen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PIH blend (RPA)	15 g	50 min	11.2 %
Boil	T90 blend (RPA)	15 g	30 min	13.8 %
Boil	African Queen (RPA)	20 g	20 min	13.5 %
Boil	PIH blend (RPA)	10 g	10 min	11.2 %
Boil	T90 blend (RPA)	20 g	0 min	13.8 %
Aroma (end of boil)	African Queen (RPA)	10 g	0 min	13.5 %
Dry Hop	PIH blend (RPA)	15 g	5 day(s)	11.2 %
Dry Hop	T90 blend (RPA)	10 g	5 day(s)	13.8 %
Dry Hop	African Queen (RPA)	20 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 600 African Pombe	Ale	Liquid	300 ml	Fermentum Mobile