

Voss africa ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

Steps

- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **0.4 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2 kg (93%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.15 kg (7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | African Queen | 15 g | 60 min | 11.8 % |
| Aroma (end of boil) | African Queen | 35 g | 0 min | 11.8 % |
| Dry Hop | Southerem passion | 50 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Flavor | Skurka słodkiej pomarańczy | 20 g | Boil | 15 min |