

Dlpa

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **45**
- SRM **7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (58.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt1 | 1 kg (11.7%) | 83 % | 5 |
| Grain | Monachijski | 1 kg (11.7%) | 80 % | 16 |
| Grain | Płatki owsiane | 1 kg (11.7%) | 85 % | 3 |
| Grain | Karmelowy Czerwony | 0.25 kg (2.9%) | 75 % | 59 |
| Sugar | cukier | 0.3 kg (3.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Cascade | 30 g | 60 min | 6 % |
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |