

# 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  |