

## DePa

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- Gravity **10.7 BLG**
- ABV ---
- IBU **62**
- SRM **9.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (91.1%)	79 %	6
Grain	Weyermann - Carawheat	0.35 kg (8.9%)	77 %	125

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Yellow Sub	12.5 g	60 min	6.4 %
First Wort	Comet	12.5 g	60 min	8.3 %
Boil	Yellow Sub	12.5 g	30 min	6.4 %
Boil	Comet	12.5 g	30 min	8.3 %
Aroma (end of boil)	Hallertau Blanc	25 g	7 min	11 %
Aroma (end of boil)	Huell Melon	12.5 g	7 min	7.5 %
Aroma (end of boil)	Comet	25 g	7 min	8.3 %
Dry Hop	Yellow Sub	25 g	2 day(s)	6.4 %
Dry Hop	Hallertau Blanc	25 g	2 day(s)	11 %
Dry Hop	Huell Melon	37.5 g	2 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min