

## Dupaningan 7

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- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **9.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.8 kg (95%)	80 %	4
Grain	Crystal 200	0.2 kg (5%)	80 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Sorachi Ace	20 g	5 min	10 %
Boil	Citra	5 g	0 min	12 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	10 %
Boil	cascade	15 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew