

# miki dee

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil      | Mosaic                 | 25 g   | 20 min | 10 %       |
| Boil      | Mosaic                 | 25 g   | 5 min  | 10 %       |
| Whirlpool | Motueka                | 50 g   | 0 min  | 7 %        |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP005 - British Ale Yeast | Ale  | Slant | 200 ml | White Labs |