

DEPA v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **8.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 72 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (16%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (4%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Fuggles | 30 g | 10 min | 4.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Gozdawa Hybrid Ale | Ale | Dry | 10 g | Gozdawa |