

# dedeha

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (9.1%)  | 83 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (9.1%)  | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 20 g   | 60 min   | 11 %       |
| Whirlpool | Mosaic        | 40 g   | 10 min   | 10 %       |
| Dry Hop   | Mosaic        | 96 g   | 2 day(s) | 10 %       |
| Dry Hop   | Motueka       | 80 g   | 2 day(s) | 7 %        |
| Dry Hop   | Wai-iti       | 50 g   | 2 day(s) | 4.1 %      |
| Dry Hop   | Sabro         | 40 g   | 2 day(s) | 15 %       |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |