

## DEPA v2

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- 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