

# Dele Alli

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.93 kg (81.1%)	80 %	7
Grain	Platki owsiane	0.23 kg (9.5%)	85 %	3
Grain	Słód owsiany Fawcett	0.23 kg (9.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Denali	11 g	5 min	14 %
Aroma (end of boil)	Sorachi Ace	11 g	5 min	10 %
Whirlpool	Denali	16 g	0 min	14 %
Whirlpool	Sorachi Ace	16 g	0 min	10 %
Dry Hop	Denali	43 g	3 day(s)	14 %
Dry Hop	Sorachi Ace	43 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	500 ml	Wyeast Labs