

## #030 DDH DIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **31 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (61%)	80 %	5
Grain	Viking Wheat Malt	1.1 kg (14.3%)	83 %	5
Grain	Płatki owsiane	1.5 kg (19.5%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (5.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	18 g	15 min	10 %
Whirlpool	Galaxy	25 g	15 min	15 %
Dry Hop	Sultana	100 g	21 day(s)	13.8 %
Dry Hop	Vic Secret	75 g	2 day(s)	16.3 %
Dry Hop	Eureka!	50 g	2 day(s)	18 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand