

## #2 DDH IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński Optima      | 4.2 kg (47.7%) | 80 %  | 4   |
| Grain | Monachijski Optima     | 1 kg (11.4%)   | 79 %  | 19  |
| Grain | Viking Pale Ale malt   | 2.6 kg (29.5%) | 80 %  | 5   |
| Grain | Słód pszeniczny Optima | 1 kg (11.4%)   | 82 %  | 5   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 50 g   | 20 min   | 11 %       |
| Whirlpool | Galaxy | 50 g   | 20 min   | 13 %       |
| Dry Hop   | Galaxy | 100 g  | 5 day(s) | 13 %       |
| Dry Hop   | Citra  | 100 g  | 3 day(s) | 11 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Gestwa z #1 | Ale  | Slant | 200 ml | ---        |