

## #36(?) DDH EC/NE Hybrid IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Colorado Base	2 kg (58%)	79 %	6
Grain	Oats, Flaked	0.4 kg (11.6%)	80 %	2
Grain	Wheat, Torrified	0.25 kg (7.2%)	79 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (7.2%)	72 %	4
Grain	Colorado Crystal 25ebc	0.25 kg (7.2%)	79 %	26
Grain	Caramel Aromatic	0.15 kg (4.3%)	75 %	51
Grain	Caramel Sweet	0.15 kg (4.3%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Passion	15 g	15 min	11.7 %
Boil	Southern Passion	15 g	10 min	11.7 %
Aroma (end of boil)	Southern Passion	20 g	5 min	11.7 %
Dry Hop	XJA/436	50 g	2 day(s)	16 %
Dry Hop	HBC 472	50 g	2 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M79 Burton Union	Ale	Dry	10 g	Mangrove Jack's