

DDH AIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **71 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **71C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.5%)	83 %	5
Grain	Platki owsiane	0.4 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Dry Hop	Citra	60 g	7 day(s)	12 %
Dry Hop	Cascade	80 g	7 day(s)	6 %
Dry Hop	Cascade	80 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 10 na burzliwej, 7 dni z 60g citry i 80 gr cascade, 7 dni z 80g cascade
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