

# DDH DIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **36**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	30 g	30 min	13.2 %
Whirlpool	Galaxy	50 g	5 min	15 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Dry Hop	Hopzoil JUICY FRUITBOMB	1 g	---	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	11 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	4 g	Bottling	---

## Notes

- Chlorki>siarczany, Na na około 100  
Oct 31, 2019, 9:52 AM