

# DDH DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **5.2**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (81.1%)  | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.7 kg (9.5%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.7 kg (9.5%) | 85 %  | 3   |

## Hops

| Use for    | Name        | Amount | Time     | Alpha acid |
|------------|-------------|--------|----------|------------|
| First Wort | Simcoe      | 20 g   | 30 min   | 13.2 %     |
| Whirlpool  | Galaxy      | 45 g   | 5 min    | 15 %       |
| Whirlpool  | Simcoe      | 10 g   | 5 min    | 13.2 %     |
| Whirlpool  | Citra Cryo  | 30 g   | 5 min    | 25 %       |
| Dry Hop    | Mosaic Cryo | 60 g   | 1 day(s) | 20 %       |
| Dry Hop    | Galaxy      | 45 g   | 2 day(s) | 15 %       |

## 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 | ---  |