

# DDH DIPA

- Gravity **18.4 BLG**
- ABV ---
- 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	---