

# DDH Hazy IPA

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.7%)	83 %	5
Grain	słód cookie (bursztynowy) Viking Malt	0.4 kg (5.1%)	85 %	5
Grain	Rice, Flaked	0.5 kg (6.3%)	70 %	2
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
Boil	Nelson Sauvignon	10 g	60 min	11 %
Boil	Galaxy	10 g	60 min	15 %
Boil	Nelson Sauvignon	10 g	35 min	11 %
Boil	Galaxy	10 g	35 min	15 %
Boil	Nelson Sauvignon	5 g	15 min	11 %
Boil	Galaxy	5 g	15 min	15 %
Whirlpool	Galaxy	15 g	0 min	15 %
Whirlpool	Nelson Sauvignon	15 g	0 min	11 %

Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	sabro	10 g	0 min	14 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Nelson Sauvin	50 g	7 day(s)	11 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	sabro	20 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Rice IPA  
( Whirlpool 65-70st - 50min )  
filtracja łuska ryżowa 100g  
*Mar 29, 2018, 3:36 PM*