

# DDH Imperial AIPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **81**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4.2 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **68C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.2%)	80 %	5
Grain	Viking Pilsner malt	1.2 kg (14.5%)	82 %	4
Grain	Viking Wheat Malt	1.2 kg (14.5%)	83 %	5
Grain	Weyermann - Caraamber	0.3 kg (3.6%)	75 %	65
Grain	Wheat, Flaked	0.6 kg (7.2%)	77 %	4
Grain	Oats, Flaked	0.5 kg (6%)	80 %	2
Grain	Rice, Flaked	0.5 kg (6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.1 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Zythos	20 g	5 min	11 %
Whirlpool	Citra	70 g	25 min	12 %
Whirlpool	Zythos	70 g	25 min	11 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Dry Hop	Zythos	90 g	3 day(s)	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis