

DDH IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Equinox | 40 g | 60 min | 13.1 % |
| Aroma (end of boil) | Equinox | 30 g | 5 min | 13.1 % |
| Whirlpool | Equinox | 30 g | 0 min | 13.1 % |
| Whirlpool | Mosaic | 40 g | 0 min | 10 % |
| Dry Hop | Izabella | 70 g | 5 day(s) | 5.1 % |
| Dry Hop | Mosaic | 60 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 70 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 13.75 g | Fermentis |