

DDH NE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (78.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.4 kg (9.3%) | 83 % | 5 |
| Grain | Viking Karmelowy Pszeniczny | 0.12 kg (2.8%) | 79 % | 125 |
| Adjunct | Briess - Oat Flakes | 0.4 kg (9.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 10 g | 60 min | 5.8 % |
| Aroma (end of boil) | Casacde | 25 g | 1 min | 5.8 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12.5 % |
| Aroma (end of boil) | Galaxy | 25 g | 1 min | 14.2 % |
| Aroma (end of boil) | Ahtanum | 5 g | 1 min | 3.6 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 5.8 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12.5 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 14.2 % |
| Dry Hop | Ahtanum | 25 g | 3 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP644-Saccharomyces brux-like Trois | Ale | Liquid | 1000 ml | White Labs |