

# DDH NZ

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (48.3%)	80 %	6
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.9%)	60 %	3
Grain	Karmelowy	0.05 kg (0.7%)	75 %	300
Grain	Pilzneński	1.2 kg (16.6%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	35 g	55 min	5.2 %
Boil	Rakau (NZ)	25 g	10 min	9 %
Aroma (end of boil)	Rakau (NZ)	25 g	5 min	9 %
Dry Hop	Nelson Sauvín	100 g	10 day(s)	12.3 %
Dry Hop	Wai-iti	50 g	10 day(s)	2.7 %
Whirlpool	Riwaka	50 g	10 min	3.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	400 ml	Fermentis