

# DDH Wheat Ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (25%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	11.7 %
Whirlpool	Chinook	60 g	0 min	13 %
Dry Hop	Lemon drop	150 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's m66	Ale	Dry	10.5 g	---