

DDHIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **31**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (55.6%) | 80 % | 7.5 |
| Grain | Viking Wheat Malt | 2 kg (22.2%) | 83 % | 14 |
| Grain | Płatki ryżowe | 1 kg (11.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Chinook | 30 g | 30 min | 13 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |
| Dry Hop | Chinook | 20 g | 5 day(s) | 13 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvign | 30 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 35 g | Boil | 15 min |