

# New England DDH IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (51.3%)	81 %	4
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Mieszanka	0.5 kg (12.8%)	80 %	---
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	El dorado	15 g	15 min	15 %
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11 %
Aroma (end of boil)	Citra	15 g	5 min	13 %
Aroma (end of boil)	El dorado/Nelson S/Citra	45 g	0 min	13 %
Dry Hop	El dorado/Nelson S/Citra	30 g	3 day(s)	13 %
Dry Hop	El dorado/Nelson S/Citra	30 g	1 day(s)	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
London Fog	Ale	Liquid	100 ml	---