

# NEW ENGLAND Double Hop DIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Strzegom Pale Ale          | 5 kg (40.6%)    | 79 %  | 6   |
| Grain          | Strzegom Pszeniczny        | 1 kg (8.1%)     | 81 %  | 6   |
| Grain          | Płatki owsiane             | 1.67 kg (13.5%) | 85 %  | 3   |
| Grain          | Płatki pszeniczne          | 1.66 kg (13.5%) | 85 %  | 3   |
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (24.3%)    | 80 %  | --- |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 20 g   | 80 min   | 12 %       |
| Aroma (end of boil) | Citra  | 50 g   | 2 min    | 12 %       |
| Aroma (end of boil) | Azacca | 50 g   | 2 min    | 14 %       |
| Whirlpool           | Citra  | 50 g   | 2 min    | 12 %       |
| Boil                | Azacca | 20 g   | 80 min   | 14 %       |
| Whirlpool           | Azacca | 50 g   | 2 min    | 14 %       |
| Dry Hop             | Citra  | 213 g  | 7 day(s) | 12 %       |
| Dry Hop             | Azacca | 213 g  | 7 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 2.09 ml | Fermentis  |