

Polish DDH Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 16 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 60 % | 3 |
| Grain | Cookie | 0.5 kg (6.7%) | 70 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil | Zula | 50 g | 60 min | 8.3 % |
| Aroma (end of boil) | Zombie | 20 g | 10 min | 10.3 % |
| Whirlpool | Zombie | 30 g | 0 min | 30 % |
| Dry Hop | Rody Hodowlane 2/20 | 100 g | 3 day(s) | 9.3 % |
| Dry Hop | amora preta | 100 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | --- |