

# Superdelic Cream DNEIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Rice, Flaked	0.5 kg (6.7%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	15 g	60 min	8.8 %
Whirlpool	Chinook pl	35 g	120 min	8.8 %
Dry Hop	Superdelic	100 g	2 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	---

## Notes

- Whirlpool 78°C  
Bez lakto 16.8 blg, ABV 7,1%  
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