

XI warka DDH DIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 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 **14.3 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 **5.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (52.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.3 kg (27.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.37 kg (7.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (8.4%) | 85 % | 3 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (4.2%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 80 min | 15 % |
| Boil | Simcoe | 5 g | 80 min | 13.2 % |
| Aroma (end of boil) | Galaxy | 10 g | 5 min | 15 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Whirlpool | Galaxy | 25 g | 2 min | 15 % |
| Whirlpool | Simcoe | 25 g | 2 min | 13.2 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 15 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| Dry Hop | Galaxy | 30 g | 1 day(s) | 15 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 1 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 0.5 ml | Fermentis |