

#030 DDH DIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **31 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (61%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.1 kg (14.3%) | 83 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (19.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (5.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Mosaic | 18 g | 15 min | 10 % |
| Whirlpool | Galaxy | 25 g | 15 min | 15 % |
| Dry Hop | Sultana | 100 g | 21 day(s) | 13.8 % |
| Dry Hop | Vic Secret | 75 g | 2 day(s) | 16.3 % |
| Dry Hop | Eureka! | 50 g | 2 day(s) | 18 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 200 ml | Lallemand |