

DDH New England IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Pszeniczny	1.3 kg (37.1%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	12 %
Boil	Eureka!	10 g	5 min	18 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Eureka!	20 g	0 min	18 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Eureka!	20 g	0 min	18 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Eureka!	20 g	4 day(s)	18 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Eureka!	30 g	2 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Haze Daze blend 2	Ale	Liquid	200 ml	---