

DDH IPA PK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (65.2%)	81 %	3
Grain	Weizenmalz Best	1 kg (21.7%)	82 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (10.9%)	72 %	4
Grain	Carahell Best	0.1 kg (2.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	15 g	15 min	12.4 %
Whirlpool	Simcoe	20 g	20 min	12.4 %
Whirlpool	Lemon drop	20 g	20 min	4.9 %
Whirlpool	Amarillo	20 g	20 min	6.1 %
Dry Hop	Lemon drop	10 g	2 day(s)	4.9 %
Dry Hop	Amarillo	10 g	2 day(s)	6.1 %
Dry Hop	Simcoe	10 g	2 day(s)	12.4 %
Dry Hop	Lemon drop	10 g	2 day(s)	4.9 %
Dry Hop	Amarillo	10 g	2 day(s)	6.1 %
Dry Hop	Simcoe	10 g	2 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
1056	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min
Water Agent	kwas mlekowy	2 g	Mash	60 min
Water Agent	Mech Irlandzki	2.5 g	Boil	15 min

Notes

- milchsäure 1ml nachguss
Feb 23, 2020, 11:28 PM