

## DDH New England IPA v3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale     | 2 kg (58%)     | 79 %  | 6   |
| Grain   | Viking Pilsner malt   | 0.6 kg (17.4%) | 82 %  | 4   |
| Grain   | Rice, Flaked          | 0.25 kg (7.2%) | 70 %  | 2   |
| Grain   | Słód owsiany Fawcett  | 0.5 kg (14.5%) | 61 %  | 5   |
| Adjunct | Pszenica niesłodowana | 0.1 kg (2.9%)  | 75 %  | 3   |

### Hops

| Use for                                                                                                   | Name       | Amount | Time     | Alpha acid |
|-----------------------------------------------------------------------------------------------------------|------------|--------|----------|------------|
| Whirlpool                                                                                                 | Chinook    | 25 g   | 15 min   | 13 %       |
| Wiodący aromat: grejpfrut, koper włoski, czarny bez, liczi, czerwone jagody, bazylia, korzenny, żywiczny. |            |        |          |            |
| Whirlpool                                                                                                 | Oktawia    | 25 g   | 15 min   | 7.1 %      |
| Wiodący aromat: limonka, zielone jabłko.                                                                  |            |        |          |            |
| Whirlpool                                                                                                 | Cascade PL | 25 g   | 15 min   | 5.2 %      |
| Wiodący aromat: owoce cytrusowe, truskawki, czarne jagody, liczi, kwiatowy, grejpfrut, korzenny.          |            |        |          |            |
| Dry Hop                                                                                                   | Sybilla    | 25 g   | 7 day(s) | 3.5 %      |
| Wiodący aromat: korzenny, ziołowy, kwiatowy, cytryna, żywica sosnowa.                                     |            |        |          |            |

|                                                                 |          |      |          |       |
|-----------------------------------------------------------------|----------|------|----------|-------|
| Dry Hop                                                         | Puławski | 25 g | 5 day(s) | 4.3 % |
| Wiodący aromat: ziemisty, trawiasty, owocowo-kwiatowy, ziołowy. |          |      |          |       |

## Yeasts

| Name                                                        | Type | Form  | Amount | Laboratory       |
|-------------------------------------------------------------|------|-------|--------|------------------|
| FM55 Zielone<br>Wzgórze                                     | Ale  | Slant | 50 ml  | Fermentum Mobile |
| Świeżej 50 ml<br>1 tygodniowej 70 ml<br>2 tygodniowej 90 ml |      |       |        |                  |