DDH IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(80%)*	80 %	5
Grain	Płatki pszeniczne	0.25 kg *(6.7%)*	60 %	3
Grain	Pszeniczny	0.5 kg *(13.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	19 g	60 min	13.1 %
Aroma (end of boil)	Equinox	13 g	5 min	13.1 %
Whirlpool	Equinox	13 g	0 min	13.1 %
Whirlpool	Citra	19.5 g	0 min	12 %
Dry Hop	Izabella	32.5 g	5 day(s)	5.1 %
Dry Hop	Citra	32.5 g	5 day(s)	12 %
Dry Hop	Cascade	32.5 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7.15 g	Fermentis

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