

## #4 DDH HAZY IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **58 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **65.6C**
- Add grains
- Keep mash **60 min** at **58C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 1.6 kg (22.2%) | 82 %  | 3.3 |
| Grain | Viking Wheat Malt    | 1 kg (13.9%)   | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 4 kg (55.6%)   | 80 %  | 6   |
| Grain | Carahell             | 0.2 kg (2.8%)  | 77 %  | 26  |
| Grain | Oats, Flaked         | 0.4 kg (5.6%)  | 80 %  | 2   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Mosaic     | 35 g   | 60 min   | 12.25 %    |
| Boil    | Mosaic     | 30 g   | 15 min   | 12.25 %    |
| Boil    | Centennial | 30 g   | 15 min   | 8.5 %      |
| Boil    | Centennial | 20 g   | 5 min    | 8.5 %      |
| Boil    | Mosaic     | 20 g   | 5 min    | 12.25 %    |
| Dry Hop | Motueka    | 30 g   | 3 day(s) | 7 %        |
| Dry Hop | Amarillo   | 30 g   | 3 day(s) | 9.5 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| us05        | Ale         | Dry         | 11 g          | ---               |
| us05        | Ale         | Culture     | 11 g          | ---               |