

#44 DDH DIPA truskawkowa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (35%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Żytni	1.9 kg (23.8%)	85 %	8
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Karmelowy 400 EBC	0.3 kg (3.8%)	71 %	200
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	6.7 %
Aroma (end of boil)	Huell Melon	10 g	10 min	7 %
Aroma (end of boil)	Ekuanot	10 g	10 min	14 %
Aroma (end of boil)	Amarillo	10 g	10 min	8.2 %
Aroma (end of boil)	Chinook	10 g	10 min	5.3 %
Aroma (end of boil)	Amarillo	10 g	10 min	8.2 %
Whirlpool	Huell Melon	20 g	15 min	6.7 %
Whirlpool	Ekuanot	20 g	15 min	14 %
Whirlpool	Chinook	23.7 g	15 min	5.3 %

Dry Hop	Huell Melon	20 g	7 day(s)	6.7 %
Dry Hop	Ekuanot	20 g	7 day(s)	14 %
Dry Hop	Ekuanot	20 g	5 day(s)	14 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Waimea	30 g	5 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	safale

Extras

Type	Name	Amount	Use for	Time
Other	sok z truskawki - pasteryzowany	2000 g	Boil	0 min