

# BEST DDH DIPA

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **51**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger   | 5 kg (65.8%)   | 81 %  | 4   |
| Grain | Pszeniczny            | 0.9 kg (11.8%) | 85 %  | 4   |
| Grain | Płatki pszeniczne     | 0.7 kg (9.2%)  | 85 %  | 3   |
| Grain | Płatki owsiane        | 0.7 kg (9.2%)  | 85 %  | 3   |
| Grain | Weyermann - Carawheat | 0.1 kg (1.3%)  | 77 %  | 130 |
| Grain | Aromatic Malt         | 0.2 kg (2.6%)  | 78 %  | 51  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Galaxy     | 20 g   | 60 min | 15 %       |
| Boil                | Galaxy     | 15 g   | 20 min | 15 %       |
| Boil                | Lemon drop | 25 g   | 10 min | 4.6 %      |
| Aroma (end of boil) | Belma      | 30 g   | 0 min  | 9.4 %      |
| Whirlpool           | Lemon drop | 25 g   | 10 min | 4.6 %      |
| Whirlpool           | Galaxy     | 25 g   | 10 min | 15 %       |
| Whirlpool           | Belma      | 20 g   | 10 min | 9.4 %      |

|         |            |      |          |       |
|---------|------------|------|----------|-------|
| Dry Hop | Belma      | 50 g | 5 day(s) | 9.4 % |
| Dry Hop | Lemon drop | 50 g | 5 day(s) | 4.6 % |
| Dry Hop | Galaxy     | 40 g | 5 day(s) | 15 %  |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale  | Liquid | 100 ml | Yeast Bay  |