

# DDH AIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **83**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Rice, Flaked	0.5 kg (7.1%)	70 %	2
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	90 min	12.8 %
Boil	Sabro	25 g	90 min	13.9 %
Aroma (end of boil)	Mosaic	25 g	10 min	12.8 %
Aroma (end of boil)	Sabro	25 g	10 min	13.9 %
Aroma (end of boil)	CascadePL	25 g	10 min	5.2 %
Dry Hop	Mosaic	50 g	7 day(s)	12.8 %
Dry Hop	Sabro	50 g	7 day(s)	13.9 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Cascade PL	25 g	1 day(s)	5.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---