

DDH American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **11.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.8 kg (81.4%)	80 %	9
Grain	Caramel/Crystal Malt - 10L	0.4 kg (6.8%)	78 %	150
Grain	Aroma CastleMalting	0.2 kg (3.4%)	78 %	100
Grain	Platki owsiane	0.5 kg (8.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade	45 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Sabro	25 g	5 min	15 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Sabro	25 g	7 day(s)	15 %
Dry Hop	Summit	50 g	7 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Burzliwa: 18-21°C, 7-10 dni
Cicha: 18-21°C, 7 dni (chmielenie na zimno)

Butelkowanie: 6g glukozy na 1L piwa

Leżakowanie: 30 dni
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