

DDH DIPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **42**
- SRM **5.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (5.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 20 g | 15 min | 5.8 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 11.7 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12.5 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 5.8 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 11.7 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Liquid | 125 ml | Fermentum Mobile |