

DDH DIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (89.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (5.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------------|--------|----------|------------|
| First Wort | Mosaic | 20 g | 15 min | 13.2 % |
| Boil | Galaxy | 20 g | 15 min | 13.6 % |
| Boil | citra | 20 g | 15 min | 13.1 % |
| Dry Hop | Hopzoil JUICY FRUITBOMB | 1.25 g | 0 day(s) | 1 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 13.2 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 13.6 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 11 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|----------|------|
| Other | Witamina C | 4 g | Bottling | --- |