

# 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	---