

# DDH IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (80%)     | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.25 kg (6.7%) | 60 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (13.3%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Equinox  | 19 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Equinox  | 13 g   | 5 min    | 13.1 %     |
| Whirlpool           | Equinox  | 13 g   | 0 min    | 13.1 %     |
| Whirlpool           | Citra    | 19.5 g | 0 min    | 12 %       |
| Dry Hop             | Izabella | 32.5 g | 5 day(s) | 5.1 %      |
| Dry Hop             | Citra    | 32.5 g | 5 day(s) | 12 %       |
| Dry Hop             | Cascade  | 32.5 g | 5 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 7.15 g | Fermentis  |