

# DDH IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Whirlpool	Equinox	20 g	0 min	13.1 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis