

# DDH New England DIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **22**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1.2 kg (17.6%)	82 %	5
Grain	Płatki pszeniczne	0.8 kg (11.8%)	85 %	3
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	12 g	60 min	13.9 %
Boil	Mosaic	12 g	15 min	13.4 %
Aroma (end of boil)	Mosaic	20 g	0 min	13.4 %
Whirlpool	Mosiac	28 g	0 min	13.4 %
Dry Hop	Galaxy	68 g	4 day(s)	13.9 %
Dry Hop	Amarillo	60 g	4 day(s)	9.7 %
Dry Hop	Citra	60 g	2 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	125 ml	Fermentum Mobile
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