

DDH Session IPA Mosaic/Amarillo

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.7%)	60 %	3
Grain	Pilznieński	5 kg (87%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mackinac	35 g	20 min	10.5 %
Whirlpool	Palisade	30 g	20 min	7.5 %
Whirlpool	Strata	35 g	20 min	13 %
Whirlpool	Azacca	30 g	20 min	12 %
Whirlpool	Citra	20 g	20 min	13 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis