

## DDH

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **6.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Monachijski	1 kg (20%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	60 min	18 %
Aroma (end of boil)	Zythos	25 g	10 min	11 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Dry Hop	Zythos	25 g	5 day(s)	11 %
Dry Hop	Eureka!	20 g	5 day(s)	18 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell ale	Ale	Dry	11 g	Mangrove's Jack