

# DDHIIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **71**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (64.1%)	81 %	4
Grain	BESTMALZ - Best Heidelberg	2 kg (25.6%)	80.5 %	3
Grain	Oats, Flaked	0.8 kg (10.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Whirlpool	Citra	20 g	15 min	12 %
Whirlpool	Galaxy	20 g	15 min	15 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Whirlpool	Mosaic	20 g	15 min	10 %
Dry Hop	Simcoe	50 g	15 day(s)	13.2 %
Dry Hop	Citra	50 g	15 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis