

# DDHIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **15**
- SRM **3.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.2 kg (70.3%)	80.5 %	2
Grain	Oats, Flaked	1.2 kg (16.2%)	80 %	2
Grain	Wheat, Flaked	1 kg (13.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	60 g	15 min	11.3 %