

HCB006 DDH DIPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **6.7**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 20 g | 15 min | 13.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 12.1 % |
| Aroma (end of boil) | galaxy | 20 g | 15 min | 14.5 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Galaxy | 25 g | 4 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |