

IPA - #6 DDIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **74**
- SRM **4.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (27.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg (15.3%)	79 %	16
Grain	Strzegom Pilzneński	2.8 kg (47.5%)	80 %	4
Grain	Strzegom Karmel 30	0.05 kg (0.8%)	75 %	30
Grain	Płatki owsiane	0.3 kg (5.1%)	85 %	3
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Cascade	5 g	20 min	6 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Whirlpool	Citra	25 g	30 min	12 %

Whirlpool	Mosaic	25 g	30 min	10 %
Dry Hop	Citra	18 g	4 day(s)	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	160 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa curasso	10 g	Boil	10 min