

XI warka DDH DIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (52.4%)	79 %	6
Grain	Strzegom Pszeniczny	1.3 kg (27.3%)	81 %	6
Grain	Płatki owsiane	0.37 kg (7.8%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (8.4%)	85 %	3
Grain	Bestmalz Carmel Pils	0.2 kg (4.2%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	80 min	15 %
Boil	Simcoe	5 g	80 min	13.2 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Whirlpool	Galaxy	25 g	2 min	15 %
Whirlpool	Simcoe	25 g	2 min	13.2 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Galaxy	30 g	1 day(s)	15 %

Dry Hop	Simcoe	30 g	1 day(s)	13.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	0.5 ml	Fermentis