

#2 DDH IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Optima	4.2 kg (47.7%)	80 %	4
Grain	Monachijski Optima	1 kg (11.4%)	79 %	19
Grain	Viking Pale Ale malt	2.6 kg (29.5%)	80 %	5
Grain	Słód pszeniczny Optima	1 kg (11.4%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	11 %
Whirlpool	Galaxy	50 g	20 min	13 %
Dry Hop	Galaxy	100 g	5 day(s)	13 %
Dry Hop	Citra	100 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa z #1	Ale	Slant	200 ml	---