

# DDH

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **3.4**
- Style **American 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3.5 kg (67.3%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.7 kg (13.5%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.5 kg (9.6%)  | 85 %  | 3   |
| Grain | płatki jęczmienne | 0.5 kg (9.6%)  | --- % | --- |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Equinox | 7 g    | 60 min | 13.1 %     |
| Whirlpool | Equinox | 50 g   | 20 min | 13.1 %     |
| Whirlpool | Azacca  | 50 g   | 20 min | 14 %       |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| WIP066 Gęstwa | Ale  | Slant | 350 ml | White Labs |