

# 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