

# ddh dipa

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	15 min	5.8 %
Aroma (end of boil)	Mosaic	20 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	15 min	11.7 %
Aroma (end of boil)	Citra	20 g	15 min	12.5 %
Dry Hop	Cascade	30 g	4 day(s)	5.8 %
Dry Hop	Mosaic	30 g	4 day(s)	13.2 %
Dry Hop	Simcoe	30 g	2 day(s)	11.7 %
Dry Hop	Citra	30 g	2 day(s)	12.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis