

# DDH DIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%)   | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 20 g   | 15 min   | 12.4 %     |
| Whirlpool | Galaxy | 20 g   | 15 min   | 13.6 %     |
| Whirlpool | Simcoe | 20 g   | 15 min   | 12.4 %     |
| Dry Hop   | Mosaic | 30 g   | 2 day(s) | 11.5 %     |
| Dry Hop   | Galaxy | 30 g   | 2 day(s) | 13.6 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 11 ml  | FM         |

## Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | Witamina C | 4 g    | Bottling | ---  |