

# 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	---