

DDH HOPZOIL

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **93**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (64.3%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 70 g | 60 min | 15.5 % |
| Whirlpool | Idaho 7 | 50 g | 0 min | 13.3 % |
| Whirlpool | Sabro | 50 g | 0 min | 15.8 % |
| Whirlpool | Zula | 50 g | 0 min | 7 % |
| Dry Hop | Idaho 7 | 50 g | 4 day(s) | 13.3 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 15.8 % |
| Dry Hop | Zula | 50 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Hopzoil | 5 g | Bottling | --- |