

## DDH IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **14.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (34.7%)	80 %	45
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Sugar	Glukoza	1.5 kg (30.6%)	100 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	15 g	60 min	11 %
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Boil	Moutere	25 g	20 min	14.5 %
Boil	Rakau (NZ)	15 g	20 min	9.5 %
Aroma (end of boil)	Nelson Sauvignon	15 g	0 min	11 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	9.5 %
Dry Hop	Moutere	25 g	5 day(s)	14.5 %
Dry Hop	Rakau (NZ)	60 g	5 day(s)	9.5 %

### Yeasts

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