

DDH NE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (78.7%)	80 %	5
Grain	Viking Wheat Malt	0.4 kg (9.3%)	83 %	5
Grain	Viking Karmelowy Pszeniczny	0.12 kg (2.8%)	79 %	125
Adjunct	Briess - Oat Flakes	0.4 kg (9.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	5.8 %
Aroma (end of boil)	Casacde	25 g	1 min	5.8 %
Aroma (end of boil)	Citra	25 g	1 min	12.5 %
Aroma (end of boil)	Galaxy	25 g	1 min	14.2 %
Aroma (end of boil)	Ahtanum	5 g	1 min	3.6 %
Dry Hop	Cascade	25 g	3 day(s)	5.8 %
Dry Hop	Citra	25 g	3 day(s)	12.5 %
Dry Hop	Galaxy	25 g	3 day(s)	14.2 %
Dry Hop	Ahtanum	25 g	3 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644-Saccharomyces brux-like Trois	Ale	Liquid	1000 ml	White Labs