

## Deesent - DDH DIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **14**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (60.2%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (30.1%)	85 %	7
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Słód owsiany Chateau	0.15 kg (2.3%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Sabro	10 g	15 min	12 %
Whirlpool	Mosaic	5 g	15 min	10 %
Dry Hop	Sabro	20 g	14 day(s)	12 %
Dry Hop	Citra	6 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

### Yeasts

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

## Notes

- Sabro na burzliwą.

Potrzeba więcej chmielu, żeby zakryć alkoholowość piwa.  
*Jun 7, 2020, 8:22 PM*