

Ipa DDH Amora Preta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | amora preta | 30 g | 15 min | 7.2 % |
| Boil | amora preta | 30 g | 10 min | 7.2 % |
| Boil | amora preta | 40 g | 5 min | 7.2 % |
| Whirlpool | amora preta | 100 g | 50 min | 7.2 % |
| Dry Hop | amora preta | 200 g | 2 day(s) | 7.2 % |

prawdopodobnie rzucone będzie w dwóch dawka po 100gr, pierwsza na 2dni w 10stopniach, druga dawka na 1 dzień w 10stopniach. następnie Coldrash przez 2dni i rozlew

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |