

# n°1 DDH Hazy IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 3 kg (49.6%)   | 80 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.1%) | 73 %  | 120 |
| Grain | Płatki owsiane                   | 1 kg (16.5%)   | 85 %  | 3   |
| Grain | Jęczmień niesłodowany            | 0.8 kg (13.2%) | 75 %  | 2   |
| Sugar | glukoza                          | 1 kg (16.5%)   | 100 % | 1   |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 25 g   | 40 min   | 10 %       |
| Boil      | Lublin (Lubelski) | 25 g   | 40 min   | 4 %        |
| Whirlpool | Lublin (Lubelski) | 25 g   | 5 min    | 4 %        |
| Dry Hop   | Marynka           | 100 g  | 5 day(s) | 10 %       |
| Dry Hop   | Zula              | 100 g  | 5 day(s) | 7 %        |
| Dry Hop   | Lublin (Lubelski) | 100 g  | 5 day(s) | 4 %        |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 12 g          | ---               |