

# Superdelic Cream DNEIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (6.7%) | 60 %  | 3   |
| Grain | Rice, Flaked         | 0.5 kg (6.7%) | 70 %  | 2   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 100 % | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook pl | 15 g   | 60 min   | 8.8 %      |
| Whirlpool | Chinook pl | 35 g   | 120 min  | 8.8 %      |
| Dry Hop   | Superdelic | 100 g  | 2 day(s) | 8 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 200 ml | ---        |

## Notes

- Whirlpool 78°C  
Bez lakto 16.8 blg, ABV 7,1%  
Nov 15, 2023, 3:01 PM