

# Turnicka DDH IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **72**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Zero Viking Malt	6 kg (78.9%)	79 %	6
Grain	Viking Wheat Malt	1 kg (13.2%)	83 %	5
Grain	Słód Cookie (bursztynowy) Viking Malt	0.6 kg (7.9%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	25 g	30 min	13 %
Boil	Glacier	20 g	5 min	5.5 %
Whirlpool	Glacier	30 g	0 min	5.5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Chinook	40 g	0 min	13 %
Dry Hop	Glacier	70 g	5 day(s)	5.5 %
Dry Hop	Chinook	85 g	5 day(s)	13 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Smolna szczapa sosnowa	10 g	Boil	5 min