

## #5 DDH IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.3 kg (78.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.68 kg (12.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	30 min	15.5 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	70 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis