

DDH DAIPA Hop Cat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **53.5 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **10 min** at **53.5C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Citra | 20 g | 60 min | 13.3 % |
| Boil | Amarillo | 30 g | 5 min | 8.5 % |
| Boil | Cascade | 30 g | 5 min | 6.7 % |
| Dry Hop | Amarillo | 20 g | 14 day(s) | 8.5 % |
| Dry Hop | Cascade | 20 g | 14 day(s) | 6.7 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Notes

- klarowanie mchem irlandzkim, temp przerwy białkowej 53-55, ilość wody do wysłodzenia: 24l, Blg 3
18l brzeczki z drożdżami M44 i podwójnym chmieleniem na zimno, 12l z US-05 i z pojedynczym chmieleniem na zimno, na 7 dni
Dec 19, 2018, 10:54 AM