

# 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  
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