

# DDH DIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Cascade      | 20 g   | 30 min   | 6 %        |
| Boil                | Enigma (AUS) | 25 g   | 15 min   | 17.2 %     |
| Boil                | Motueka      | 20 g   | 15 min   | 7 %        |
| Aroma (end of boil) | Mosaic       | 25 g   | 5 min    | 10 %       |
| Dry Hop             | Enigma (AUS) | 25 g   | 7 day(s) | 17.2 %     |
| Dry Hop             | Motueka      | 75 g   | 7 day(s) | 7 %        |
| Dry Hop             | Mosaic       | 75 g   | 7 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|