

# DDH East Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	3 kg (56.6%)	80 %	4
Grain	Viking Wheat Malt	0.6 kg (11.3%)	83 %	5
Adjunct	Viking Malt Carmel	0.3 kg (5.7%)	75 %	30
Adjunct	Oats, Flaked	0.7 kg (13.2%)	50 %	2
Adjunct	Wheat, Flaked	0.7 kg (13.2%)	50 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	70 g	10 min	14 %
Whirlpool	Mosaic	70 g	10 min	10 %
Whirlpool	Amarillo	70 g	10 min	9.5 %
Dry Hop	Azacca	50 g	2 day(s)	14 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
First Wort	lunga	7 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 1469	Ale	Dry	125 g	---
wlp648	Ale	Liquid	125 ml	---