

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 | --- |