

# DDH HAZY IPA 13 BLG#59

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28.8 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 pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zibi Polish Hops	50 g	60 min	10.3 %
Aroma (end of boil)	Exp 2/20 Polish Hops	50 g	0 min	8.1 %
Dry Hop	Exp 2/20 Polish Hops	60 g	7 day(s)	8.1 %
Dry Hop	Exp 3/20 Polish Hops	50 g	4 day(s)	6.9 %
Dry Hop	Zibi Polish Hops	50 g	4 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile