

# DDH IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%)    | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.7%) | 60 %  | 3   |
| Grain | Pszeniczny           | 1 kg (13.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Equinox  | 40 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Equinox  | 30 g   | 5 min    | 13.1 %     |
| Whirlpool           | Equinox  | 30 g   | 0 min    | 13.1 %     |
| Whirlpool           | Mosaic   | 40 g   | 0 min    | 10 %       |
| Dry Hop             | Izabella | 70 g   | 5 day(s) | 5.1 %      |
| Dry Hop             | Mosaic   | 60 g   | 5 day(s) | 10 %       |
| Dry Hop             | Cascade  | 70 g   | 5 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 13.75 g | Fermentis  |