

# 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