

# DDH IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **7 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

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

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (90.9%)	82 %	4
Grain	Płatki owsiane	1 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	14.9 %
Aroma (end of boil)	Equinox	20 g	5 min	14.9 %
Whirlpool	Equinox	40 g	0 min	14.9 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis