

DDH IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	11 kg (69.6%)	81 %	5
Grain	Słód owsiany Fawcett	2 kg (12.7%)	61 %	5
Grain	Płatki owsiane	2 kg (12.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.8 kg (5.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	200 g	15 min	13.1 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Idaho 7	100 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand