

# DDH IPA

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- 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  |