

DDH IPA PK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 3 kg (65.2%) | 81 % | 3 |
| Grain | Weizenmalz Best | 1 kg (21.7%) | 82 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (10.9%) | 72 % | 4 |
| Grain | Carahell Best | 0.1 kg (2.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 12.4 % |
| Whirlpool | Simcoe | 20 g | 20 min | 12.4 % |
| Whirlpool | Lemon drop | 20 g | 20 min | 4.9 % |
| Whirlpool | Amarillo | 20 g | 20 min | 6.1 % |
| Dry Hop | Lemon drop | 10 g | 2 day(s) | 4.9 % |
| Dry Hop | Amarillo | 10 g | 2 day(s) | 6.1 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 12.4 % |
| Dry Hop | Lemon drop | 10 g | 2 day(s) | 4.9 % |
| Dry Hop | Amarillo | 10 g | 2 day(s) | 6.1 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|-------------|
| 1056 | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | kwask mlekowy | 2 g | Mash | 60 min |
| Water Agent | Mech Irlandzki | 2.5 g | Boil | 15 min |

Notes

- milchsäure 1ml nachguss
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