

# DDH NE IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt        | 3.4 kg (78.7%) | 80 %  | 5   |
| Grain   | Viking Wheat Malt           | 0.4 kg (9.3%)  | 83 %  | 5   |
| Grain   | Viking Karmelowy Pszeniczny | 0.12 kg (2.8%) | 79 %  | 125 |
| Adjunct | Briess - Oat Flakes         | 0.4 kg (9.3%)  | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 10 g   | 60 min   | 5.8 %      |
| Aroma (end of boil) | Casacde | 25 g   | 1 min    | 5.8 %      |
| Aroma (end of boil) | Citra   | 25 g   | 1 min    | 12.5 %     |
| Aroma (end of boil) | Galaxy  | 25 g   | 1 min    | 14.2 %     |
| Aroma (end of boil) | Ahtanum | 5 g    | 1 min    | 3.6 %      |
| Dry Hop             | Cascade | 25 g   | 3 day(s) | 5.8 %      |
| Dry Hop             | Citra   | 25 g   | 3 day(s) | 12.5 %     |
| Dry Hop             | Galaxy  | 25 g   | 3 day(s) | 14.2 %     |
| Dry Hop             | Ahtanum | 25 g   | 3 day(s) | 3.6 %      |

## Yeasts

| Name                                    | Type | Form   | Amount  | Laboratory |
|---|------|--------|---------|------------|
| WLP644-Saccharomyces<br>brux-like Trois | Ale  | Liquid | 1000 ml | White Labs |