

# DDH NEIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (66.7%)	81 %	4
Grain	Wheat, Torrified	0.5 kg (16.7%)	79 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	5 g	25 min	15 %
Aroma (end of boil)	Cascade	5 g	25 min	6 %
Aroma (end of boil)	Citra	5 g	25 min	12 %
Whirlpool	Galaxy	10 g	20 min	15 %
Whirlpool	Cascade	10 g	20 min	6 %
Whirlpool	Citra	10 g	20 min	12 %
Dry Hop	Galaxy	35 g	4 day(s)	15 %
Dry Hop	Cascade	35 g	4 day(s)	6 %
Dry Hop	Citra	35 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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lallemand verdant	Ale	Dry	10 g	LALLEMAND
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