

# DDHDIPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **82**
- SRM **9.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (13.5%)	70 %	70
Adjunct	Pszenica niesłodowana	0.5 kg (6.8%)	75 %	3
Grain	Płatki owsiane	0.9 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	50 g	60 min	14 %
Boil	Mosaic	30 g	15 min	12 %
Boil	Amarillo	15 g	15 min	8.8 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Citra	50 g	2 day(s)	13.5 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	zest z cytryny	20 g	Boil	15 min