

# Deesent - DDH DIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **14**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt  | 4 kg (60.2%)   | 81 %  | 5   |
| Grain | Weyermann - Pale Ale Malt | 2 kg (30.1%)   | 85 %  | 7   |
| Grain | Płatki pszeniczne         | 0.5 kg (7.5%)  | 85 %  | 3   |
| Grain | Słód owsiany Chateau      | 0.15 kg (2.3%) | 61 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Aroma (end of boil) | Citra  | 10 g   | 20 min    | 12 %       |
| Aroma (end of boil) | Sabro  | 10 g   | 15 min    | 12 %       |
| Whirlpool           | Mosaic | 5 g    | 15 min    | 10 %       |
| Dry Hop             | Sabro  | 20 g   | 14 day(s) | 12 %       |
| Dry Hop             | Citra  | 6 g    | 4 day(s)  | 12 %       |
| Dry Hop             | Mosaic | 10 g   | 4 day(s)  | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Sabro na burzliwą.

Potrzeba więcej chmielu, żeby zakryć alkoholowość piwa.  
*Jun 7, 2020, 8:22 PM*