

# Ipa DDH Amora Preta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	30 g	15 min	7.2 %
Boil	amora preta	30 g	10 min	7.2 %
Boil	amora preta	40 g	5 min	7.2 %
Whirlpool	amora preta	100 g	50 min	7.2 %
Dry Hop	amora preta	200 g	2 day(s)	7.2 %

prawdopodobnie rzucone będzie w dwóch dawka po 100gr, pierwsza na 2dni w 10stopniach, druga dawka na 1 dzień w 10stopniach. następnie Coldrash przez 2dni i rozlew

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis