

n°1 DDH Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.6%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.1%) | 73 % | 120 |
| Grain | Płatki owsiane | 1 kg (16.5%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.8 kg (13.2%) | 75 % | 2 |
| Sugar | glukoza | 1 kg (16.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 40 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 5 min | 4 % |
| Dry Hop | Marynka | 100 g | 5 day(s) | 10 % |
| Dry Hop | Zula | 100 g | 5 day(s) | 7 % |
| Dry Hop | Lublin (Lubelski) | 100 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 12 g | --- |