

# n°1 DDH Hazy IPA

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	12 g	---