

NEW ENGLAND Double Hop DIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (40.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (8.1%)	81 %	6
Grain	Płatki owsiane	1.67 kg (13.5%)	85 %	3
Grain	Płatki pszeniczne	1.66 kg (13.5%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (24.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	80 min	12 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Aroma (end of boil)	Azacca	50 g	2 min	14 %
Whirlpool	Citra	50 g	2 min	12 %
Boil	Azacca	20 g	80 min	14 %
Whirlpool	Azacca	50 g	2 min	14 %
Dry Hop	Citra	213 g	7 day(s)	12 %
Dry Hop	Azacca	213 g	7 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	2.09 ml	Fermentis