

# Polish DDH Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3
Grain	Cookie	0.5 kg (6.7%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	8.3 %
Aroma (end of boil)	Zombie	20 g	10 min	10.3 %
Whirlpool	Zombie	30 g	0 min	30 %
Dry Hop	Rody Hodowlane 2/20	100 g	3 day(s)	9.3 %
Dry Hop	amora preta	100 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---