

WHEAT DDH DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (53.3%)	81 %	4
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Monachijski	0.5 kg (6.7%)	80 %	16
Grain	red ale	0.5 kg (6.7%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	35 min	12 %
Boil	Columbus/Tomahawk/Zeus	20 g	35 min	15.5 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	WAI-ITI	20 g	10 min	4.1 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Cascade PL	15 g	2 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	500 ml	Yeast Bay