

# XXIII NEW ENGLAND DDH DIPA 2.0

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **51.3 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 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 **12.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	10 g	20 min	15 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Whirlpool	Galaxy	10 g	10 min	15 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Galaxy	50 g	1 day(s)	15 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis