

#5 DDH IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.3 kg (78.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.68 kg (12.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 17 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 6 g | 30 min | 15.5 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Citra | 70 g | 0 min | 12 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Enigma (AUS) | 30 g | 7 day(s) | 17.2 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |