

## #8 DDH DIPA Citra Amarillo Simcoe

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **55**
- SRM **4.9**
- 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 **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	81 %	4
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Adjunct	Płatki owsiane	1 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Whirlpool	Amarillo	50 g	30 min	1 %
Whirlpool	Simcoe	50 g	30 min	1 %
Whirlpool	Citra	50 g	30 min	1 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	2000 ml	White Labs