

# BEST DDH DIPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **51**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (65.8%)	81 %	4
Grain	Pszeniczny	0.9 kg (11.8%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.2%)	85 %	3
Grain	Weyermann - Carawheat	0.1 kg (1.3%)	77 %	130
Grain	Aromatic Malt	0.2 kg (2.6%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Galaxy	15 g	20 min	15 %
Boil	Lemon drop	25 g	10 min	4.6 %
Aroma (end of boil)	Belma	30 g	0 min	9.4 %
Whirlpool	Lemon drop	25 g	10 min	4.6 %
Whirlpool	Galaxy	25 g	10 min	15 %
Whirlpool	Belma	20 g	10 min	9.4 %

Dry Hop	Belma	50 g	5 day(s)	9.4 %
Dry Hop	Lemon drop	50 g	5 day(s)	4.6 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay