

# DDH East Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

| Type        | Name                      | Amount         | Yield | EBC |
|-------------|---------------------------|----------------|-------|-----|
| Dry Extract | Briess DME - Pilsen Light | 3 kg (56.6%)   | 80 %  | 4   |
| Grain       | Viking Wheat Malt         | 0.6 kg (11.3%) | 83 %  | 5   |
| Adjunct     | Viking Malt Carmel        | 0.3 kg (5.7%)  | 75 %  | 30  |
| Adjunct     | Oats, Flaked              | 0.7 kg (13.2%) | 50 %  | 2   |
| Adjunct     | Wheat, Flaked             | 0.7 kg (13.2%) | 50 %  | 4   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| Whirlpool  | Azacca   | 70 g   | 10 min   | 14 %       |
| Whirlpool  | Mosaic   | 70 g   | 10 min   | 10 %       |
| Whirlpool  | Amarillo | 70 g   | 10 min   | 9.5 %      |
| Dry Hop    | Azacca   | 50 g   | 2 day(s) | 14 %       |
| Dry Hop    | Mosaic   | 50 g   | 2 day(s) | 10 %       |
| Dry Hop    | Amarillo | 50 g   | 2 day(s) | 9.5 %      |
| First Wort | lunga    | 7 g    | 15 min   | 11 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wyeast 1469 | Ale  | Dry    | 125 g  | ---        |
| wlp648      | Ale  | Liquid | 125 ml | ---        |