

DDH HAZY DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **65**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	--- %	6
Grain	Pszeniczny Jasny Bestmalz	1.5 kg (27.3%)	--- %	5
Grain	Owsiany Viking Malt	1 kg (18.2%)	--- %	5
Grain	Płatki owsiane	0.25 kg (4.5%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (4.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	11 %
Aroma (end of boil)	Książęcy	10 g	15 min	10.1 %
Aroma (end of boil)	Vermelho	10 g	15 min	9.1 %
Aroma (end of boil)	Amora Preta	10 g	15 min	7.3 %
Whirlpool	Książęcy	15 g	20 min	10.1 %
Whirlpool	Vermelho	15 g	20 min	9.1 %
Whirlpool	Amora Preta	15 g	20 min	7.3 %
Dry Hop	Książęcy	100 g	3 day(s)	10.1 %
Dry Hop	Vermelho	100 g	3 day(s)	9.1 %

Dry Hop	Amora Preta	100 g	3 day(s)	7.3 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Boil	60 min