

DDH IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

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

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (47.6%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 3 kg (35.7%) | 79 % | 10 |
| Grain | Strzegom Golden Ale | 1 kg (11.9%) | 80 % | 10 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Zythos | 50 g | 50 min | 15.5 % |
| Dry Hop | Comet | 100 g | 7 day(s) | 11 % |