

# DDH Juicy IPA NZ-AUS

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.6%)	60 %	3
Grain	Rye, Flaked	0.25 kg (5.6%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	50 g	20 min	10 %
Whirlpool	Enigma (AUS)	50 g	20 min	17.2 %
Dry Hop	Nelson Sauvignon	20 g	7 day(s)	10 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %
Dry Hop	Galaxy	10 g	7 day(s)	17 %
Dry Hop	Nelson Sauvignon	30 g	4 day(s)	10 %
Dry Hop	Enigma (AUS)	30 g	4 day(s)	17.2 %
Dry Hop	Galaxy	40 g	4 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11 g	Fermentis