

# DDH New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Citra Simcoe Galaxy	45 g	0 min	13 %
Whirlpool	Citra Simcoe Galaxy	45 g	0 min	13 %
Dry Hop	Simcoe Citra	20 g	4 day(s)	13 %
Dry Hop	Citra Galaxy	20 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Haze Daze II	Ale	Liquid	100 ml	---