

DDH New England IPA v3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (58%) | 79 % | 6 |
| Grain | Viking Pilsner malt | 0.6 kg (17.4%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (7.2%) | 70 % | 2 |
| Grain | Słód owsiany Fawcett | 0.5 kg (14.5%) | 61 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.1 kg (2.9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|------------|--------|----------|------------|
| Whirlpool | Chinook | 25 g | 15 min | 13 % |
| Wiodący aromat: grejpfrut, koper włoski, czarny bez, liczi, czerwone jagody, bazylia, korzenny, żywiczny. | | | | |
| Whirlpool | Oktawia | 25 g | 15 min | 7.1 % |
| Wiodący aromat: limonka, zielone jabłko. | | | | |
| Whirlpool | Cascade PL | 25 g | 15 min | 5.2 % |
| Wiodący aromat: owoce cytrusowe, truskawki, czarne jagody, liczi, kwiatowy, grejpfrut, korzenny. | | | | |
| Dry Hop | Sybilla | 25 g | 7 day(s) | 3.5 % |
| Wiodący aromat: korzenny, ziołowy, kwiatowy, cytryna, żywica sosnowa. | | | | |

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|---|----------|------|----------|-------|
| Dry Hop | Puławski | 25 g | 5 day(s) | 4.3 % |
| Wiodący aromat: ziemisty, trawiasty, owocowo-kwiatowy, ziołowy. | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 50 ml | Fermentum Mobile |
| Świeżej 50 ml 1 tygodniowej 70 ml 2 tygodniowej 90 ml | | | | |