

DDH NZ

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (48.3%) | 80 % | 6 |
| Grain | Pszeniczny | 1 kg (13.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 60 % | 3 |
| Grain | Karmelowy | 0.05 kg (0.7%) | 75 % | 300 |
| Grain | Pilzneński | 1.2 kg (16.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Cascade PL | 35 g | 55 min | 5.2 % |
| Boil | Rakau (NZ) | 25 g | 10 min | 9 % |
| Aroma (end of boil) | Rakau (NZ) | 25 g | 5 min | 9 % |
| Dry Hop | Nelson Sauvín | 100 g | 10 day(s) | 12.3 % |
| Dry Hop | Wai-iti | 50 g | 10 day(s) | 2.7 % |
| Whirlpool | Riwaka | 50 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |