

## DDH Session IPA Mosaic/Amarillo

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pszeniczny     | 0.25 kg (4.3%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (8.7%)  | 60 %  | 3   |
| Grain | Pilznieński    | 5 kg (87%)     | 81 %  | 4   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Mackinac   | 35 g   | 20 min   | 10.5 %     |
| Whirlpool | Palisade   | 30 g   | 20 min   | 7.5 %      |
| Whirlpool | Strata     | 35 g   | 20 min   | 13 %       |
| Whirlpool | Azacca     | 30 g   | 20 min   | 12 %       |
| Whirlpool | Citra      | 20 g   | 20 min   | 13 %       |
| Dry Hop   | Centennial | 50 g   | 4 day(s) | 10.5 %     |
| Dry Hop   | Mosaic     | 50 g   | 4 day(s) | 10 %       |
| Dry Hop   | Amarillo   | 50 g   | 4 day(s) | 9.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Fermentis  |