

## DDH TIPA

- Gravity **24 BLG**
- ABV **11 %**
- IBU **114**
- SRM **5.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **71.3 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (4.8%)	81 %	6
Grain	Carahell	0.3 kg (2.9%)	77 %	26
Grain	Oats, Flaked	0.8 kg (7.7%)	80 %	2
Grain	Strzegom Pilzniejszy	1.5 kg (14.4%)	80 %	4
Sugar	Glukoza	2 kg (19.2%)	--- %	---
Grain	Weyermann - Carapils	0.3 kg (2.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.5 %
Boil	Mosaic	30 g	60 min	11.5 %
Boil	Equinox	30 g	60 min	12.8 %
Boil	mosaic	10 g	20 min	11.5 %
Boil	Equinox	10 g	20 min	12.8 %
Boil	Simcoe	15 g	20 min	12.5 %
Boil	mosaic	15 g	10 min	11.5 %
Boil	Equinox	15 g	10 min	12.8 %
Boil	Simcoe	20 g	10 min	12.5 %
Boil	Mosaic	20 g	5 min	11.5 %
Boil	Equinox	20 g	5 min	12.8 %
Boil	Simcoe	30 g	5 min	12.8 %
Boil	Mosaic	25 g	1 min	11.5 %
Boil	Equinox	25 g	1 min	12.8 %
Boil	Simcoe	25 g	1 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile