

# HCB006 DDH DIPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **6.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	15 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	15 min	12.1 %
Aroma (end of boil)	galaxy	20 g	15 min	14.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Galaxy	25 g	4 day(s)	15 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile