

## IPA - #6 DDIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **74**
- SRM **4.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.6 kg (27.1%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.9 kg (15.3%) | 79 %  | 16  |
| Grain | Strzegom Pilzneński        | 2.8 kg (47.5%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.05 kg (0.8%) | 75 %  | 30  |
| Grain | Płatki owsiane             | 0.3 kg (5.1%)  | 85 %  | 3   |
| Grain | Biscuit Malt               | 0.25 kg (4.2%) | 79 %  | 45  |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 50 min | 15.5 %     |
| Boil      | Mosaic                 | 20 g   | 20 min | 10 %       |
| Boil      | Cascade                | 5 g    | 20 min | 6 %        |
| Boil      | Citra                  | 15 g   | 5 min  | 12 %       |
| Boil      | Mosaic                 | 15 g   | 5 min  | 10 %       |
| Whirlpool | Citra                  | 25 g   | 30 min | 12 %       |

|           |        |      |          |      |
|-----------|--------|------|----------|------|
| Whirlpool | Mosaic | 25 g | 30 min   | 10 % |
| Dry Hop   | Citra  | 18 g | 4 day(s) | 12 % |
| Dry Hop   | Mosaic | 15 g | 4 day(s) | 10 % |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 160 ml | Fermentis  |

## Extras

| Type   | Name                              | Amount | Use for | Time   |
|--------|-----------------------------------|--------|---------|--------|
| Flavor | skórka<br>pomarańczowa<br>curasso | 10 g   | Boil    | 10 min |