

#13 DDHNE

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Płatki owsiane	1 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Whirlpool	Vic Secret	50 g	15 min	16.3 %
Dry Hop	Vic Secret	150 g	---	16.3 %