

#55 Brut DDH IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **58**
- SRM **5.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (98.4%)	81 %	4
Grain	Weyermann Caramunich 3	0.1 kg (1.6%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	25 g	5 min	6 %
Boil	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Whirlpool	Cascade	50 g	30 min	6 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	Centennial	100 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Notes

- Glukoamylaza 1ml / kg . Start fermentacji.
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