

# DDH DAIPA Hop Cat

- Gravity **11.2 BLG**
- ABV ---
- IBU **27**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **53.5 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **10 min** at **53.5C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (30.8%)   | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time      | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil    | Citra    | 20 g   | 60 min    | 13.3 %     |
| Boil    | Amarillo | 30 g   | 5 min     | 8.5 %      |
| Boil    | Cascade  | 30 g   | 5 min     | 6.7 %      |
| Dry Hop | Amarillo | 20 g   | 14 day(s) | 8.5 %      |
| Dry Hop | Cascade  | 20 g   | 14 day(s) | 6.7 %      |
| Dry Hop | Amarillo | 20 g   | 3 day(s)  | 8.5 %      |
| Dry Hop | Cascade  | 20 g   | 3 day(s)  | 6.7 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |