

DDH DIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **36**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (87.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------------|--------|--------|------------|
| First Wort | Simcoe | 30 g | 30 min | 13.2 % |
| Whirlpool | Galaxy | 50 g | 5 min | 15 % |
| Whirlpool | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Hopzoil JUICY FRUITBOMB | 1 g | --- | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 11 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|----------|------|
| Other | Witamina C | 4 g | Bottling | --- |

Notes

- Chlorki>siarczany, Na na około 100
Oct 31, 2019, 9:52 AM