

DDH DIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (10%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 15 min | 12.4 % |
| Whirlpool | Galaxy | 20 g | 15 min | 13.6 % |
| Whirlpool | Simcoe | 20 g | 15 min | 12.4 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 11.5 % |
| Dry Hop | Galaxy | 30 g | 2 day(s) | 13.6 % |

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 | --- |