

DDH DNEIPA

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **44**
- SRM **6.4**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **57 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (57.9%)	80 %	5
Grain	Płatki owsiane	2 kg (10.5%)	85 %	3
Grain	Viking Wheat Malt	4 kg (21.1%)	83 %	5
Grain	Płatki pszeniczne	2 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Simcoe	30 g	60 min	13.1 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Simcoe	10 g	30 min	13.1 %
Boil	Mosaic	30 g	10 min	12 %
Boil	Simcoe	30 g	10 min	13.1 %
Dry Hop	Mosaic	50 g	7 day(s)	12 %
Dry Hop	Simcoe	50 g	7 day(s)	13.1 %
Dry Hop	Simcoe	80 g	4 day(s)	13.1 %
Dry Hop	Mosaic	80 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile