

DDH HAZY DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **65**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | --- % | 6 |
| Grain | Pszeniczny Jasny Bestmalz | 1.5 kg (27.3%) | --- % | 5 |
| Grain | Owsiany Viking Malt | 1 kg (18.2%) | --- % | 5 |
| Grain | Płatki owsiane | 0.25 kg (4.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | lunga | 30 g | 50 min | 11 % |
| Aroma (end of boil) | Książęcy | 10 g | 15 min | 10.1 % |
| Aroma (end of boil) | Vermelho | 10 g | 15 min | 9.1 % |
| Aroma (end of boil) | Amora Preta | 10 g | 15 min | 7.3 % |
| Whirlpool | Książęcy | 15 g | 20 min | 10.1 % |
| Whirlpool | Vermelho | 15 g | 20 min | 9.1 % |
| Whirlpool | Amora Preta | 15 g | 20 min | 7.3 % |
| Dry Hop | Książęcy | 100 g | 3 day(s) | 10.1 % |
| Dry Hop | Vermelho | 100 g | 3 day(s) | 9.1 % |

| | | | | |
|---------|-------------|-------|----------|-------|
| Dry Hop | Amora Preta | 100 g | 3 day(s) | 7.3 % |
|---------|-------------|-------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 3 g | Boil | 60 min |