

# DDH IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (47.6%)	79 %	6
Grain	Strzegom Wiedeński	3 kg (35.7%)	79 %	10
Grain	Strzegom Golden Ale	1 kg (11.9%)	80 %	10
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	50 g	50 min	15.5 %
Dry Hop	Comet	100 g	7 day(s)	11 %