

## DDH IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **32 C**, Time **16 min**
- Temp **42 C**, Time **30 min**
- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **34C**
- Add grains
- Keep mash **16 min** at **32C**
- Keep mash **30 min** at **42C**
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilżeński Steinbach	2.5 kg (34.1%)	80 %	4
Grain	Pale Ale Maris Otter	2 kg (27.3%)	80 %	3
Grain	Pszeniczny- Viking Malt	1.48 kg (20.2%)	85 %	4
Grain	Owsiany- Viking Malt	1 kg (13.6%)	85 %	5
Grain	Diastatyczny - Viking Malt	0.15 kg (2%)	80 %	3
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	5 g	60 min	12.8 %
Boil	Equinox	20 g	60 min	12.8 %
Boil	Huell Melon	5 g	60 min	7.5 %

Boil	Mosaic	5 g	60 min	11.3 %
Whirlpool	Mosaic	38 g	10 min	11.3 %
Whirlpool	Huell Melon	46 g	10 min	7.5 %
Dry Hop	Nelson Sauvin	40 g	7 day(s)	10.4 %
Dry Hop	CASHMERE	40 g	7 day(s)	8.8 %
Dry Hop	Nelson Sauvin	20 g	3 day(s)	10.4 %
Dry Hop	CASHMERE	20 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces "bruxellensis" Trois	Ale	Liquid	40 ml	White Labs