

# DDH NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **19**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (71.4%)	81 %	4
Grain	Wheat, Flaked	0.7 kg (14.3%)	77 %	4
Grain	Barley, Flaked	0.7 kg (14.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	8.2 %
Aroma (end of boil)	Amarillo	35 g	10 min	8.2 %
Whirlpool	Amarillo	10 g	0 min	8.2 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Galaxy	10 g	0 min	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	50 g	1 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis