

# ddh neipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Barley, Flaked	0.4 kg (6.9%)	70 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Enigma (AUS)	10 g	10 min	16 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	16 %
Dry Hop	Enigma (AUS)	20 g	0 day(s)	16 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %
Dry Hop	Lemon drop	50 g	2 day(s)	4.6 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- 20g enigmy na burzliwą  
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