

# DDH New England IPA v2

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (58%)	81 %	4
Grain	BESTMALZ - Best Pilsen	0.5 kg (14.5%)	80.5 %	4
Grain	Rice, Flaked	0.25 kg (7.2%)	70 %	2
Grain	Słód owsiany Fawcett	0.5 kg (14.5%)	61 %	5
Adjunct	Pszenica niesłodowana	0.1 kg (2.9%)	75 %	3
Grain	Cara-Pils/Dextrine	0.1 kg (2.9%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	25 g	15 min	15 %
Whirlpool	Mosaic	25 g	15 min	10 %
Whirlpool	Huell Melon	25 g	20 min	7.5 %
Dry Hop	TNT hop blend	25 g	4 day(s)	12.9 %
Dry Hop	Callista	25 g	4 day(s)	3.9 %

## Yeasts

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

Z racji, że jest to warka dzielona potrzebne będzie 215 mld komórek na 20l warkę i 2l starter. Jeśli miałyby być to warka 10l to 112 mld komórek i 1l starter