

# DDH West Coast DIPA first

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **85**
- SRM **5.5**
- Style **American IPA**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (75.8%)	81 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg (7.6%)	85 %	6
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.6%)	85 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	8
Grain	Platki owsiane	0.5 kg (7.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.5 %
Boil	Azacca	30 g	30 min	10 %
Whirlpool	Citra	30 g	20 min	11.4 %
Whirlpool	Chinook	20 g	20 min	11.9 %
Dry Hop	Chinook	30 g	5 day(s)	11.9 %
Dry Hop	El Dorado	30 g	5 day(s)	12.4 %
Dry Hop	Cascade	50 g	2 day(s)	7.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand Nottingham	Ale	Dry	11 g	Lallemand