

DDH HOPZOIL

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **93**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	80 %	5
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Whirlpool	Idaho 7	50 g	0 min	13.3 %
Whirlpool	Sabro	50 g	0 min	15.8 %
Whirlpool	Zula	50 g	0 min	7 %
Dry Hop	Idaho 7	50 g	4 day(s)	13.3 %
Dry Hop	Sabro	50 g	4 day(s)	15.8 %
Dry Hop	Zula	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Hopzoil	5 g	Bottling	---