

## DDH New England IPA v4

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 1 kg (28.2%)   | 81 %   | 4   |
| Grain | Rice, Flaked              | 0.25 kg (7%)   | 70 %   | 2   |
| Grain | Słód owsiany Fawcett      | 0.5 kg (14.1%) | 61 %   | 5   |
| Grain | BESTMALZ - Best Pilsen    | 1 kg (28.2%)   | 80.5 % | 4   |
| Grain | Słód pszeniczny Bestmalz  | 0.3 kg (8.5%)  | 82 %   | 5   |
| Grain | Strzegom Pilzneński       | 0.5 kg (14.1%) | 80 %   | 4   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Ella (AUS)    | 25 g   | 3 min    | 14.6 %     |
| Aroma (end of boil) | TNT hop blend | 25 g   | 3 min    | 12.9 %     |
| Whirlpool           | Sybilla       | 25 g   | 20 min   | 3.5 %      |
| Whirlpool           | Puławski      | 25 g   | 20 min   | 4.3 %      |
| Dry Hop             | Palisade      | 25 g   | 5 day(s) | 7.5 %      |
| Dry Hop             | Callista      | 25 g   | 3 day(s) | 3.9 %      |

## Yeasts

| Name                                                                                                   | Type | Form   | Amount | Laboratory       |
|--------------------------------------------------------------------------------------------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze                                                                                   | Ale  | Liquid | 60 ml  | Fermentum Mobile |
| wyliczenie z <a href="http://www.mrmalty.com/calc/calc.html">http://www.mrmalty.com/calc/calc.html</a> |      |        |        |                  |

## Extras

| Type        | Name             | Amount | Use for  | Time |
|-------------|------------------|--------|----------|------|
| Water Agent | Kwas askorbinowy | 1.5 g  | Bottling | ---  |