

## #24 DIPA z rozmarynem i zestawem grejpfrutowym

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **52**
- SRM **8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (82.3%)	81 %	4
Grain	Pszeniczny	1 kg (12.7%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.1%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Barbe Rouge	21 g	70 min	6.6 %
Boil	Magnum	10 g	60 min	11.5 %
Boil	Mosaic	20 g	20 min	12.1 %
Boil	Citra	20 g	20 min	13.7 %
Whirlpool	Mosaic	10 g	10 min	12.1 %
Whirlpool	Citra	10 g	10 min	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	200 ml	Whitelabs

### Extras

Type	Name	Amount	Use for	Time
Spice	Zest z grejpfrutów	36 g	Boil	10 min
Spice	Zest z cytryny	4 g	Boil	10 min
Spice	Rozmaryn świeży	30 g	Boil	10 min