

# DDH Polish DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **63**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (96.4%)	80 %	5
Sugar	cukier	0.3 kg (3.6%)	98 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	10 %
Boil	lunga	20 g	30 min	10 %
Boil	Zula	25 g	20 min	8.3 %
Aroma (end of boil)	Zula	25 g	5 min	8.3 %
Whirlpool	Zula	50 g	0 min	8.3 %
Whirlpool	Tomyski	25 g	0 min	2.8 %
Whirlpool	Książęcy	25 g	0 min	7 %
Dry Hop	Zula	25 g	5 day(s)	8.3 %
Dry Hop	Tomyski	25 g	5 day(s)	2.8 %
Dry Hop	Książęcy	25 g	5 day(s)	7 %
Dry Hop	Zula	25 g	3 day(s)	8.3 %
Dry Hop	Tomyski	25 g	3 day(s)	2.8 %

Dry Hop	Książęcy	25 g	3 day(s)	7 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	0 min
Fining	whirlfloc T	3 g	Boil	10 min