

DIPA #2 semestr

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Chinook | 5 g | 60 min | 12 % |
| Boil | Chinook | 25 g | 60 min | 12 % |
| Boil | Cascade | 20 g | 15 min | 6.6 % |
| Boil | Cascade | 10 g | 10 min | 6.6 % |
| Boil | Amarillo | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6.6 % |
| Aroma (end of boil) | Amarillo | 5 g | 0 min | 10 % |
| Whirlpool | Cascade | 10 g | 8 min | 6.6 % |
| Whirlpool | Amarillo | 5 g | 8 min | 10 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6.6 % |
| Dry Hop | Amarillo | 60 g | 5 day(s) | 10 % |
| Dry Hop | Galaxy | 60 g | 3 day(s) | 16.2 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |