

# DIPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **29**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	14 %
Boil	Cascade PL	15 g	30 min	5.2 %
Boil	Mosaic	15 g	5 min	13 %
Whirlpool	Mosaic 5 Sabro 10	15 g	0 min	14 %
Dry Hop	Mosaic 10 Sabro 10	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile