

# DIPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **88**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	1.5 kg (14.2%)	80 %	5
Grain	Słód pilznieński Viking Malt	6.7 kg (63.2%)	80 %	4
Grain	Strzegom Karmel 200	0.8 kg (7.5%)	75 %	100
Sugar	cukier	0.4 kg (3.8%)	--- %	---
Grain	Viking Wheat Malt	1.2 kg (11.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	40 g	60 min	8.4 %
Boil	Styrian Cardinal	40 g	60 min	11.3 %
Boil	Styrian Wolf	20 g	60 min	13.7 %
Boil	Styrian Dragon	15 g	30 min	7.2 %
Boil	Styrian Cardinal	15 g	30 min	10 %
Boil	Styrian Wolf	10 g	30 min	11.1 %
Aroma (end of boil)	Styrian Wolf	5 g	15 min	11.1 %
Aroma (end of boil)	Styrian Cardinal	5 g	15 min	10 %
Aroma (end of boil)	Styrian Dragon	5 g	15 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6 g	---