

# DIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **7.8**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **62.2 C**, Time **90 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **90 min** at **62.2C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	7 kg (90.3%)	83 %	6
Grain	Simpsons - Caramalt Light	0.5 kg (6.5%)	76 %	26
Grain	Fawcett - Crystal	0.25 kg (3.2%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	30 g	90 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	70 g	0 min	13.2 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	---	15.5 %
Whirlpool	Centennial	50 g	---	10.5 %
Whirlpool	Simcoe	50 g	---	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	13 g	---	15.5 %
Dry Hop	Simcoe	26 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Fermentis

## Notes

- Chmiele z Whirlpool dodane do początku fermentacji 1.5 bar 25st. Fermentacja cicha 27st 2bar chmiele na zimno cold crash 2st 1.8bar  
*Jan 28, 2024, 11:52 AM*