

# DIPA kilim69

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **65**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (38.5%) | 80 %  | 7   |
| Grain | Pilzneński             | 7 kg (53.8%) | 81 %  | 4   |
| Grain | red ale viking malt    | 1 kg (7.7%)  | 79 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 50 g   | 60 min   | 10 %       |
| Boil    | Cascade PL | 50 g   | 30 min   | 5.2 %      |
| Boil    | octawia    | 50 g   | 30 min   | 15.5 %     |
| Dry Hop | Amarillo   | 50 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| fremmentis us-05 | Ale  | Dry  | 22 g   | fermenris  |