

# NE DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type    | Name                              | Amount         | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain   | Weyermann - Bohemian Pilsner Malt | 4 kg (55.6%)   | 81 %  | 4   |
| Grain   | Pale Malt (2 Row) UK              | 1 kg (13.9%)   | 78 %  | 6   |
| Grain   | Pszeniczny                        | 0.2 kg (2.8%)  | 85 %  | 4   |
| Adjunct | Płatki orkiszowe                  | 0.5 kg (6.9%)  | 80 %  | 4   |
| Adjunct | Oats, Flaked                      | 1.5 kg (20.8%) | 80 %  | 2   |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic           | 20 g   | 20 min   | 10 %       |
| Whirlpool           | Mosaic           | 20 g   | 20 min   | 10 %       |
| Whirlpool           | Centennial       | 20 g   | 20 min   | 10.5 %     |
| Dry Hop             | Mosaic           | 50 g   | 5 day(s) | 10 %       |
| Dry Hop             | Citra            | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Equinox          | 50 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Nelson Sauvignon | 50 g   | 5 day(s) | 11 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| WLP067      | Ale         | Liquid      | 700 ml        | STARTER           |