

# WEST COAST SINGLE HOP DIPA 18,3 BLG # 85

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **54**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (87%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (2.9%)	78 %	4
Grain	Rice, Flaked	0.4 kg (5.8%)	70 %	2
Grain	Viking Pale Ale malt	0.3 kg (4.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Płotowy 149 Polish Hops	50 g	45 min	12 %
Aroma (end of boil)	Płotowy 149 Polish Hops	50 g	1 min	12 %
Dry Hop	Płotowy 149 Polish Hops	100 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile