

# DIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **110**
- SRM ---
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg (100%) | 87 %  | --- |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Pekko      | 30 g   | 60 min | 16.8 %     |
| Boil                | Cascade    | 22 g   | 60 min | 7.1 %      |
| Aroma (end of boil) | Centennial | 50 g   | 10 min | 8.5 %      |
| Whirlpool           | Chinook    | 28.3 g | 30 min | 11.6 %     |
| Whirlpool           | Cascade    | 28.3 g | 30 min | 8.1 %      |
| Whirlpool           | Centennial | 28.3 g | 30 min | 10.2 %     |
| Whirlpool           | Centennial | 50 g   | 30 min | 8.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |