DIPA kilim69

- 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
frementis us-05	Ale	Dry	22 g	fermenris

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