

DIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **115**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **65.5 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale Halcyon	2.5 kg (49%)	80.3 %	6
Grain	Bestmalz - Pale Ale	0.8 kg (15.7%)	80.5 %	6
Grain	Bestmalz - Pszeniczny jasny	0.7 kg (13.7%)	82 %	5
Grain	Bestmalz - Carapils	0.3 kg (5.9%)	75 %	5
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.9%)	85 %	3
Grain	Acid Malt	0.2 kg (3.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	40 g	60 min	15.7 %
Boil	Mosaic	20 g	20 min	12 %
Boil	Mosaic	10 g	10 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	14.5 %
Aroma (end of boil)	Nelson Sauvign	10 g	0 min	11.2 %
Aroma (end of boil)	Pacifica (NZ)	10 g	0 min	5.5 %
Whirlpool	Galaxy	20 g	0 min	14.5 %

Whirlpool	Nelson Sauvignon	10 g	0 min	11.2 %
Whirlpool	Pacifica (NZ)	10 g	0 min	5.5 %
Dry Hop	Galaxy	40 g	3 day(s)	14.5 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11.2 %
Dry Hop	Pacifica (NZ)	30 g	3 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	0 min
Fining	Whirfloc	1 g	Boil	15 min