

CW DIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**
- Temp **75.5 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **10 min** at **75.5C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.8 kg (42.9%)	78 %	6
Grain	Pilzneński	1.8 kg (27.6%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Weyermann - Carapils	0.475 kg (7.3%)	78 %	4
Grain	Pszeniczny	0.475 kg (7.3%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.125 kg (1.9%)	80 %	6
Sugar	cukier	0.35 kg (5.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Aroma (end of boil)	Galaxy	28 g	10 min	15 %
Aroma (end of boil)	Simcoe	28 g	10 min	13.2 %
Aroma (end of boil)	Galaxy	42 g	0 min	15 %
Aroma (end of boil)	Nelson Sauvín	42 g	0 min	11 %
Whirlpool	Simcoe	28 g	0 min	13.2 %
Whirlpool	Nelson Sauvín	28 g	0 min	11 %

Dry Hop	Galaxy	42 g	0 day(s)	15 %
Dry Hop	Nelson Sauvignon	42 g	0 day(s)	11 %
Dry Hop	Simcoe	42 g	0 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

Notes

- hop steep 20 min, te z whirlpoola przy starcie chłodzenia. chmilenie na zimno na burzliwą 5 dni
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