#26 DARIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **103.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **121.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **98 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **70 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **79.5 liter(s)** of **76C** water or to achieve **121.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński WAYERMANN	16.5 kg *(58.9%)*	81 %	4
Grain	Pszeniczny Weyermann	7.5 kg *(26.8%)*	85 %	4
Grain	Płatki owsiane	4 kg *(14.3%)*	60 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	60 min	10 %
Whirlpool	Centennial	150 g	20 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	1000 ml	Lallemand

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.