

## #56 NEDIPA Citra, Azacca & Idaho 7

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **4.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (68%)	81 %	4
Grain	Pszeniczny	1.3 kg (17.7%)	85 %	4
Grain	Płatki owsiane	0.75 kg (10.2%)	85 %	3
Grain	Płatki Pszenne	0.3 kg (4.1%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Whirlpool	Citra	120 g	0 min	12 %
Dry Hop	Idaho 7	100 g	3 day(s)	1 %
Dry Hop	Azacca	100 g	3 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	170 ml	White Labs
WLP067 Coastal Haze	Ale	Slant	170 ml	White Labs

### Notes

- Ostatecznie 18 litrów 18,2 Plato. Musiała być jakaś pomyłka w obliczeniach w trakcie wysładzania, bo wydajność wydawała się zbyt wysoka i 2 litry brzeczki dipa dołąłem do wysłodzin.

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