

# DAIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **10.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (55.6%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny   | 2 kg (22.2%)  | 81 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (5.6%) | 75 %  | 30  |
| Grain | Płatki owsiane        | 1 kg (11.1%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne     | 0.4 kg (4.4%) | 85 %  | 3   |
| Grain | Carafa II             | 0.1 kg (1.1%) | 70 %  | 812 |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | lunga             | 20 g   | 50 min   | 11 %       |
| Whirlpool | Cascade           | 50 g   | 30 min   | 6 %        |
| Whirlpool | Mosaic            | 50 g   | 30 min   | 10 %       |
| Whirlpool | Lublin (Lubelski) | 50 g   | 30 min   | 4 %        |
| Dry Hop   | Cascade           | 50 g   | 4 day(s) | 6 %        |
| Dry Hop   | Mosaic            | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 25 g   | ---        |