

# DIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **61**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (63.2%)	82 %	4
Grain	Briess - Wheat Malt, White	0.6 kg (12.6%)	85 %	5
Grain	Oats, Malted	0.3 kg (6.3%)	80 %	2
Grain	Oats, Flaked	0.25 kg (5.3%)	80 %	2
Grain	Barley, Flaked	0.2 kg (4.2%)	70 %	4
Grain	Simpsons - Golden Naked Oats	0.1 kg (2.1%)	73 %	20
Grain	Wheat, Flaked	0.3 kg (6.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	10 g	15 min	13 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	10 day(s)	12 %

Dry Hop	Amarillo	20 g	10 day(s)	9.5 %
Dry Hop	Simcoe	30 g	10 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	1000 ml	---