

# DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (50%) | 75 %  | 4   |
| Grain | Płatki pszeniczne    | 1 kg (10%) | 75 %  | 3   |
| Grain | Viking Pale Ale malt | 3 kg (30%) | 75 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (10%) | 75 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Whirlpool | Citra  | 50 g   | 20 min   | 12 %       |
| Whirlpool | Simcoe | 40 g   | 20 min   | 13.2 %     |
| Dry Hop   | Simcoe | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop   | Citra  | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 22 g   | Lallemand  |