

# 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