

# dipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **48**
- SRM **15.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 5 kg (69%)     | 80 %  | 7   |
| Grain | Munich Malt                | 1 kg (13.8%)   | 80 %  | 18  |
| Grain | Briess - Wheat Malt, White | 1 kg (13.8%)   | 85 %  | 5   |
| Grain | Strzegom Karmel 600        | 0.25 kg (3.4%) | 68 %  | 601 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 15 g   | 30 min | 12 %       |
| Boil                | Amarillo | 15 g   | 30 min | 9.5 %      |
| Boil                | Mosaic   | 15 g   | 30 min | 10 %       |
| Boil                | Citra    | 15 g   | 10 min | 12 %       |
| Boil                | Amarillo | 15 g   | 10 min | 9.5 %      |
| Boil                | Mosaic   | 15 g   | 10 min | 10 %       |
| Aroma (end of boil) | Citra    | 15 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Mosaic   | 15 g   | 0 min  | 10 %       |