

# DIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **72**
- SRM **7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.43 kg (23.1%)	80 %	8
Grain	Castle Malting - Pilsneński 6-rzędowy	1.63 kg (26.2%)	80 %	5
Grain	Cara Gold Castlemalting	0.29 kg (4.6%)	78 %	120
Grain	Biscuit Malt	0.29 kg (4.6%)	79 %	45
Grain	Briess - Wheat Malt, White	0.96 kg (15.4%)	85 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.63 kg (26.2%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	47.83 g	15 min	15 %
Aroma (end of boil)	Enigma (AUS)	95.65 g	5 min	17.2 %
Aroma (end of boil)	Kohatu	95.65 g	5 min	7.8 %
Dry Hop	Enigma (AUS)	95.65 g	2 day(s)	17.2 %
Dry Hop	Kohatu	95.65 g	2 day(s)	7.8 %