

# DIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **107**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	85 %	5
Grain	pilżeński	1 kg (13.3%)	85 %	5
Grain	pszeniczny	1 kg (13.3%)	90 %	---
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12.5 %
Boil	Endavour	20 g	15 min	8 %
Whirlpool	Mosaic	10 g	1 min	10 %
Whirlpool	Endavour	30 g	1 min	8 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Endavour	50 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	10 min