

# DIPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **91**
- SRM **9.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale      | 5 kg (59.2%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński    | 2.5 kg (29.6%) | 80 %  | 4   |
| Grain | Pszeniczny             | 0.5 kg (5.9%)  | 85 %  | 4   |
| Grain | Karmelowy Czerwony     | 0.3 kg (3.6%)  | 75 %  | 59  |
| Grain | Fawcett - Dark Crystal | 0.15 kg (1.8%) | 71 %  | 300 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Chinook           | 40 g   | 60 min   | 11.5 %     |
| Boil                | Simcoe            | 30 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Mosaic            | 50 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Simcoe            | 20 g   | 5 min    | 13.2 %     |
| Whirlpool           | Chinook           | 60 g   | 30 min   | 13 %       |
| Whirlpool           | Mandarina Bavaria | 50 g   | 30 min   | 7 %        |
| Dry Hop             | Simcoe            | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Mandarina Bavaria | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |