

## DIPA by Adam

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **126**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 6.9 kg (86.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt             | 0.5 kg (6.3%)  | 83 %  | 5   |
| Grain | Strzegom Karmel 150           | 0.3 kg (3.8%)  | 75 %  | 150 |
| Grain | Weyermann - Light Munich Malt | 0.3 kg (3.8%)  | 82 %  | 14  |

### Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 35 g   | 30 min   | 15.5 %     |
| Boil       | Columbus/Tomahawk/Zeus | 27 g   | 30 min   | 15.5 %     |
| Boil       | Chinook                | 27 g   | 10 min   | 13 %       |
| Whirlpool  | Chinook                | 54 g   | 30 min   | 13 %       |
| Whirlpool  | Centennial             | 54 g   | 30 min   | 10.5 %     |
| Whirlpool  | Columbus/Tomahawk/Zeus | 54 g   | 30 min   | 15.5 %     |
| Dry Hop    | Azacca                 | 54 g   | 4 day(s) | 14 %       |
| Dry Hop    | Citra                  | 54 g   | 4 day(s) | 12 %       |
| Dry Hop    | Amarillo               | 40 g   | 4 day(s) | 9.5 %      |
| Dry Hop    | Mosaic                 | 40 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 2000 ml | Fermentum Mobile |

## Notes

- Nagazowanie 2,4  
Temperatura fermentacji 20 stopni  
*Jan 15, 2022, 4:03 PM*