

## 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*