

# DIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **11.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (82.8%)	--- %	6
Grain	Strzegom Monachijski typ II	1 kg (13.8%)	79 %	22
Grain	karmelowy ciemny	0.25 kg (3.4%)	--- %	333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	9.4 %
Boil	Centennial	25 g	30 min	9.4 %
Boil	Amarillo	25 g	30 min	8.8 %
Boil	Cascade	25 g	15 min	6.8 %
Boil	Amarillo	25 g	5 min	8.8 %
Boil	Cascade	25 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	12.5 g	Fermentis