

# NE DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **4.5**
- Style **American 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 **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (55.6%)	81 %	4
Grain	Pale Malt (2 Row) UK	1 kg (13.9%)	78 %	6
Grain	Pszeniczny	0.2 kg (2.8%)	85 %	4
Adjunct	Płatki orkiszowe	0.5 kg (6.9%)	80 %	4
Adjunct	Oats, Flaked	1.5 kg (20.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	20 min	10 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Dry Hop	Nelson Sauvign	50 g	5 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP067	Ale	Liquid	700 ml	STARTER