

16. DIPA CZ.DZ.

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **90**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (69.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.35 kg (9.7%) | 85 % | 4 |
| Grain | Monachijski | 0.4 kg (11.1%) | 80 % | 16 |
| Grain | Cara Gold | 0.1 kg (2.8%) | 75 % | 120 |
| Sugar | Sugar, Table (Sucrose) | 0.25 kg (6.9%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 16 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Boil | Amarillo | 10 g | 2 min | 9.5 % |
| Boil | Simcoe | 10 g | 1 min | 13.2 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 3 day(s) | 15.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|----------|-------------|
| Wyeast - American Ale | Ale | Slant | 29.41 ml | Wyeast Labs |