

## #26 DARIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **103.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **121.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **98 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **70 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **79.5 liter(s)** of **76C** water or to achieve **121.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński WAYERMANN	16.5 kg (58.9%)	81 %	4
Grain	Pszeniczny Weyermann	7.5 kg (26.8%)	85 %	4
Grain	Płatki owsiane	4 kg (14.3%)	60 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	60 min	10 %
Whirlpool	Centennial	150 g	20 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	1000 ml	Lallemand