

# DAIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **10.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (22.2%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.6%)	75 %	30
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (4.4%)	85 %	3
Grain	Carafa II	0.1 kg (1.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Whirlpool	Cascade	50 g	30 min	6 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Lublin (Lubelski)	50 g	30 min	4 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	25 g	---