

# DAIPan

- Gravity **18.2 BLG**
- ABV ---
- IBU **98**
- SRM **10.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (20.7%)	80 %	4
Grain	Płatki pszeniczne	0.25 kg (3.4%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (3.4%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Chinook	30 g	60 min	11 %
Boil	Mosaic	30 g	40 min	12 %
Aroma (end of boil)	Amarillo	30 g	13 min	9 %
Aroma (end of boil)	Amarillo	40 g	3 min	9 %
Whirlpool	Amarillo	30 g	5 min	9.5 %
Dry Hop	Simcoe	100 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	60 min
Fining	mech irlandzki	5 g	Boil	5 min