

# ddipa

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **65**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	45 min	13.1 %
Boil	Motueka	25 g	5 min	8 %
Boil	wai	25 g	5 min	2.8 %
Boil	Mosaic	25 g	5 min	12 %
Boil	Mosaic	25 g	1 min	12 %
Boil	Nelson Sauvín	25 g	1 min	11.2 %
Boil	Summer	25 g	1 min	5.2 %
Boil	Galaxy	25 g	1 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- filtracja - 78 stopni  
*Oct 11, 2017, 7:45 PM*