

# ddipa

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- 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*