

# DIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **144**
- SRM **8.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (69%)	80 %	7
Grain	Monachijski	1.7 kg (19.5%)	80 %	16
Grain	Pszeniczny	0.8 kg (9.2%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Cascade	40 g	20 min	6 %
Aroma (end of boil)	Eureka!	60 g	10 min	18 %
Aroma (end of boil)	Sorachi Ace	40 g	10 min	10 %
Aroma (end of boil)	Amarillo	35 g	10 min	9.5 %
Aroma (end of boil)	Centennial	80 g	10 min	10.5 %
Aroma (end of boil)	Equinox	70 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis