

DIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **8.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (92.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.6%) | 85 % | 4 |
| Grain | Caraaroma | 0.1 kg (1.3%) | 78 % | 400 |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|----------|--------|
| Water Agent | sól | 4 g | Mash | 90 min |
| Water Agent | kwas fosforowy | 10 g | Mash | 0 min |
| Fining | whirfloc | 5 g | Boil | 5 min |
| Water Agent | wit c | 4 g | Bottling | --- |