

# DIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.07 kg (89.6%)	83 %	6
Grain	Strzegom Wiedeński	0.2 kg (4.5%)	79 %	9.5
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4
Grain	Simpsons - Crystal Medium	0.06 kg (1.5%)	74 %	270

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	33.93 g	60 min	13.1 %
Boil	Amarillo	10.18 g	15 min	8.4 %
Aroma (end of boil)	Cascade	13.57 g	0 min	5.8 %
Dry Hop	Amarillo	6.79 g	7 day(s)	8.4 %
Dry Hop	Cascade	6.79 g	7 day(s)	8.4 %
Dry Hop	Cascade	10.18 g	3 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1272- American Ale II	Ale	Liquid	27.14 ml	Wyeast Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3.39 g	Boil	60 min