

## DIPA #3

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **97**
- SRM **8.8**
- 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 **2.12 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	1 kg (12.5%)	75 %	45
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (25%)	80 %	4
Grain	Słód pszeniczny Viking Malt	1 kg (12.5%)	82 %	5
Grain	Golden Ale Viking Malt	1 kg (12.5%)	--- %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	80 g	60 min	12.6 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Ferments US-05	Ale	Dry	11.5 g	Fermentis