

# DIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **69**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (64.7%)	80 %	5
Grain	Strzegom Pszeniczny	6 kg (35.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	100 g	60 min	13.1 %
Boil	Equinox	200 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	33 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Maltodekstryna	1000 g	Boil	10 min