

## DIPA #4

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **80**
- SRM **7.3**
- 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 **15.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.5 kg (6.7%)	75 %	45
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (13.3%)	80 %	3.5
Grain	Słód pszeniczny Viking Malt	2 kg (26.7%)	82 %	4
Grain	Viking Golden ale	1 kg (13.3%)	80 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12.8 %
Aroma (end of boil)	Eldorado	50 g	15 min	11.1 %

### Yeasts

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