

DIPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **91**
- SRM **9.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (59.2%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (29.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Karmelowy Czerwony	0.3 kg (3.6%)	75 %	59
Grain	Fawcett - Dark Crystal	0.15 kg (1.8%)	71 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	11.5 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	15 min	12 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Chinook	60 g	30 min	13 %
Whirlpool	Mandarina Bavaria	50 g	30 min	7 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis