

DIPA Brackie

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **91**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (70.2%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.85 kg (9.9%)	80 %	6
Grain	Strzegom Monachijski typ I	0.85 kg (9.9%)	79 %	16
Grain	Cara Gold	0.25 kg (2.9%)	75 %	120
Sugar	cukier	0.6 kg (7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Ahtanum	25 g	5 min	5 %
Boil	Amarillo	25 g	2 min	9.5 %
Boil	Simcoe	25 g	1 min	13.2 %

Dry Hop	Columbus/Tomahawk/Zeus	25 g	4 day(s)	15.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Ahtanum	25 g	4 day(s)	5 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min