

# DIPA Listopad

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **102**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8 kg (86%)	80.5 %	2
Sugar	Candi Sugar, Clear	1 kg (10.8%)	78.3 %	2
Grain	Briess - Victory Malt	0.3 kg (3.2%)	75 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cltra	50 g	30 min	14.2 %
Boil	Simcoe	50 g	30 min	13.2 %
Whirlpool	Cltra	50 g	30 min	13.7 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Dry Hop	Cltra	50 g	5 day(s)	13.7 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
DIPA	Ale	Slant	500 ml	OmegaYeast