

# dipka

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Sugar	Sugar, Table (Sucrose)	0.5 kg (8.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	michigane cooper	50 g	45 min	10 %
Whirlpool	Sorachi Ace	30 g	10 min	10 %