

Orange/Lemon DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **69**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (33.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Marynka	15 g	60 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	10 g	Secondary	10 day(s)
Flavor	skórka cytryny	10 g	Secondary	10 day(s)