

Polska DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (50%) | 80 % | 5 |
| Grain | Słód pszeniczny VIKING MALT | 2 kg (25%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 10 min | 10 % |
| Whirlpool | Zula | 30 g | 20 min | 8.3 % |
| Whirlpool | Izabella | 45 g | 20 min | 5.1 % |
| Dry Hop | Izabella | 45 g | 7 day(s) | 5.1 % |
| Dry Hop | Oktawia | 90 g | 7 day(s) | 7.1 % |
| Dry Hop | Izabella | 90 g | 7 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |