

# PDIPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (75%)	79 %	5
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	50 min	8.4 %
Boil	Oktawia	20 g	30 min	8.4 %
Boil	Sybilla	25 g	30 min	5.5 %
Boil	Sybilla	30 g	20 min	5.5 %
Boil	Lublin (Lubelski)	30 g	20 min	3 %
Boil	Oktawia	20 g	10 min	8.4 %
Whirlpool	Oktawia	20 g	10 min	8.4 %
Whirlpool	Sybilla	20 g	10 min	5.5 %
Whirlpool	Lublin (Lubelski)	20 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	Fermentum Mobile