

## 16. DIPA CZ.DZ.

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **90**
- SRM **7.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (69.4%)	81 %	4
Grain	Pszeniczny	0.35 kg (9.7%)	85 %	4
Grain	Monachijski	0.4 kg (11.1%)	80 %	16
Grain	Cara Gold	0.1 kg (2.8%)	75 %	120
Sugar	Sugar, Table (Sucrose)	0.25 kg (6.9%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Amarillo	10 g	2 min	9.5 %
Boil	Simcoe	10 g	1 min	13.2 %

Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	15.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	29.41 ml	Wyeast Labs