

## Before DIPA

- Gravity **20.1 BLG**
- ABV ---
- IBU **99**
- SRM **11.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (77.4%)	79 %	6
Grain	Żytni	1 kg (12.9%)	85 %	8
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150
Sugar	cukier	0.5 kg (6.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	50 min	17 %
Boil	topaz	50 g	20 min	15 %
Boil	Citra	50 g	5 min	12 %
Boil	Amarillo	50 g	5 min	9.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis