

# CORONA DIPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **6.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (80%)	80 %	8
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Whirlpool	Centennial	25 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik pokolenie 2	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	---