

# DCT

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- Gravity **20.2 BLG**
- ABV ---
- IBU **81**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **47.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (52.6%)	80 %	7
Grain	Pilzneński	3 kg (31.6%)	81 %	4
Grain	Monachijski	1 kg (10.5%)	80 %	16
Grain	Briess - 2 Row Carapils Malt	0.5 kg (5.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	40 g	30 min	12 %
Boil	Citra	70 g	15 min	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %