

# DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **43**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (44.9%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (12.8%)	80 %	5
Grain	Płatki owsiane	1 kg (12.8%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (12.8%)	61 %	5
Grain	Barley, Flaked	0.5 kg (6.4%)	70 %	4
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4
Grain	Rice, Flaked	0.3 kg (3.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	1 min	13 %
Boil	Enigma (AUS)	30 g	10 min	17.2 %
Whirlpool	Chinook	50 g	10 min	13 %
Whirlpool	Mosaic	50 g	15 min	10 %
Whirlpool	Enigma (AUS)	20 g	10 min	17.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Nelson Sauvignon	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Herb	Bazylia	20 g	Secondary	2 day(s)
Flavor	Zest z limonki	1 g	Secondary	2 day(s)