

Dipa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **114**
- SRM **11.9**
- 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 **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (41.7%) | 85 % | 7 |
| Grain | Cara Gold | 0.3 kg (4.2%) | 75 % | 150 |
| Grain | Monachijski | 0.5 kg (6.9%) | 80 % | 16 |
| Sugar | Cukier | 0.55 kg (7.6%) | --- % | --- |
| Grain | Pszeniczny | 0.8 kg (11.1%) | 85 % | 14 |
| Grain | Pilzneński | 2 kg (27.8%) | 81 % | 4 |
| Grain | Jęczmień palony | 0.05 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Warrior | 30 g | 50 min | 15.5 % |
| Boil | Chinook | 15 g | 25 min | 13 % |
| Boil | Centennial | 15 g | 20 min | 10.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |

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|-----------|------------|------|----------|--------|
| Boil | Chinook | 15 g | 2 min | 13 % |
| Boil | Centennial | 15 g | 55 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 6 day(s) | 10.5 % |
| Whirlpool | Centennial | 45 g | 5 min | 10.5 % |
| Dry Hop | Simcoe | 60 g | 6 day(s) | 13.2 % |
| Dry Hop | Amarillo | 60 g | 6 day(s) | 9.5 % |
| Dry Hop | Citra | 60 g | 6 day(s) | 12 % |