

# DIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 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)**

## Steps

- Temp **60 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **40 min** at **60C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Pszeniczny	1.5 kg (18.8%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Sugar	Cukier	0.5 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	25 g	20 min	15 %
Boil	Pekko	30 g	15 min	13.6 %
Boil	Jarrylo	30 g	10 min	15 %
Dry Hop	Citra	90 g	3 day(s)	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Liquid	200 ml	White Labs
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