

Dipa

- Gravity **20.5 BLG**
- ABV ---
- IBU **95**
- SRM **16**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 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 | Strzegom Pale Ale | 4 kg (53.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |
| Grain | Żytni | 1 kg (13.3%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.7%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Mosaic | 75 g | 60 min | 10 % |
| Boil | Cascade | 50 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11.5 g | --- |