

# dipa

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **48**
- SRM **15.3**
- 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 **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (69%)	80 %	7
Grain	Munich Malt	1 kg (13.8%)	80 %	18
Grain	Briess - Wheat Malt, White	1 kg (13.8%)	85 %	5
Grain	Strzegom Karmel 600	0.25 kg (3.4%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %