

# DIPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **88**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | pale ale                     | 1.5 kg (14.2%) | 80 %  | 5   |
| Grain | Słód pilznieński Viking Malt | 6.7 kg (63.2%) | 80 %  | 4   |
| Grain | Strzegom Karmel 200          | 0.8 kg (7.5%)  | 75 %  | 100 |
| Sugar | cukier                       | 0.4 kg (3.8%)  | --- % | --- |
| Grain | Viking Wheat Malt            | 1.2 kg (11.3%) | 83 %  | 5   |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Styrian Dragon   | 40 g   | 60 min | 8.4 %      |
| Boil                | Styrian Cardinal | 40 g   | 60 min | 11.3 %     |
| Boil                | Styrian Wolf     | 20 g   | 60 min | 13.7 %     |
| Boil                | Styrian Dragon   | 15 g   | 30 min | 7.2 %      |
| Boil                | Styrian Cardinal | 15 g   | 30 min | 10 %       |
| Boil                | Styrian Wolf     | 10 g   | 30 min | 11.1 %     |
| Aroma (end of boil) | Styrian Wolf     | 5 g    | 15 min | 11.1 %     |
| Aroma (end of boil) | Styrian Cardinal | 5 g    | 15 min | 10 %       |
| Aroma (end of boil) | Styrian Dragon   | 5 g    | 15 min | 7.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 6 g    | ---        |