

Singel Hop West Coast DIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **53**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (73.2%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (24.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.2 kg (2.4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 50 g | 60 min | 11.3 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 11.3 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 11.3 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 0 min | 11.3 % |
| Whirlpool | Nelson Sauvín | 20 g | 20 min | 11.3 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|