

# Dipa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **114**
- SRM **11.9**
- 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 **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (41.7%)	85 %	7
Grain	Cara Gold	0.3 kg (4.2%)	75 %	150
Grain	Monachijski	0.5 kg (6.9%)	80 %	16
Sugar	Cukier	0.55 kg (7.6%)	--- %	---
Grain	Pszeniczny	0.8 kg (11.1%)	85 %	14
Grain	Pilzneński	2 kg (27.8%)	81 %	4
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Warrior	30 g	50 min	15.5 %
Boil	Chinook	15 g	25 min	13 %
Boil	Centennial	15 g	20 min	10.5 %
Boil	Citra	15 g	5 min	12 %

Boil	Chinook	15 g	2 min	13 %
Boil	Centennial	15 g	55 min	10.5 %
Dry Hop	Centennial	30 g	6 day(s)	10.5 %
Whirlpool	Centennial	45 g	5 min	10.5 %
Dry Hop	Simcoe	60 g	6 day(s)	13.2 %
Dry Hop	Amarillo	60 g	6 day(s)	9.5 %
Dry Hop	Citra	60 g	6 day(s)	12 %