

# DIPA

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **8.2**
- 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 **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (92.1%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (6.6%) | 85 %  | 4   |
| Grain | Caraaroma            | 0.1 kg (1.3%) | 78 %  | 400 |

## Extras

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | sól             | 4 g    | Mash     | 90 min |
| Water Agent | kwask fosforowy | 10 g   | Mash     | 0 min  |
| Fining      | whirfloc        | 5 g    | Boil     | 5 min  |
| Water Agent | wit c           | 4 g    | Bottling | ---    |