

## DIPA #2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **85**
- SRM **7.8**
- 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 **2.8 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	1 kg (15.2%)	75 %	45
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (22.7%)	80 %	4
Grain	Słód pszeniczny Viking Malt	1.1 kg (16.7%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.6 %
Boil	Citra	20 g	15 min	12.6 %
Boil	Sabro	40 g	15 min	14.8 %
Boil	Simcoe	10 g	15 min	14.5 %
Aroma (end of boil)	Simcoe	5 g	2 min	14.5 %
Aroma (end of boil)	Sabro	5 g	2 min	14.8 %
Aroma (end of boil)	Citra	10 g	2 min	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Ferments US-05	Ale	Dry	11.5 g	Fermentis
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