

# DIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **53**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (47.4%)	81 %	4
Grain	Słód owsiany Fawcett	2 kg (21.1%)	61 %	5
Grain	Płatki owsiane	1.5 kg (15.8%)	60 %	3
Grain	Pszeniczny	1.5 kg (15.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Trident	20 g	60 min	13.9 %
Boil	Citra	25 g	30 min	13 %
Boil	Sabro	25 g	15 min	15 %
Aroma (end of boil)	Citra	28 g	0 min	12 %
Aroma (end of boil)	Sabro	25 g	0 min	15 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Idaho Gem	60 g	5 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---