

# Dipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **96**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.9%)	75 %	30
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Talus	50 g	10 min	6.7 %
Dry Hop	Talus	50 g	4 day(s)	6.7 %
Dry Hop	Belma	50 g	4 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

## Notes

- złe wyłapanie chmielu, gazuje po otwarciu, smakowo ok, pian szybko opadająca, cytrus w smaku  
*Mar 28, 2024, 4:31 PM*