

DIPA Brackie

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **91**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (70.2%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.85 kg (9.9%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.85 kg (9.9%) | 79 % | 16 |
| Grain | Cara Gold | 0.25 kg (2.9%) | 75 % | 120 |
| Sugar | cukier | 0.6 kg (7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |
| Boil | Ahtanum | 25 g | 5 min | 5 % |
| Boil | Amarillo | 25 g | 2 min | 9.5 % |
| Boil | Simcoe | 25 g | 1 min | 13.2 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 4 day(s) | 15.5 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Ahtanum | 25 g | 4 day(s) | 5 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 5 g | Boil | 5 min |