

# Dipka

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (62.5%)	80 %	4
Grain	Płatki pszeniczne	1 kg (20.8%)	85 %	3
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe'19	15 g	5 min	13.3 %
Boil	Chinook'19	15 g	60 min	12 %
Whirlpool	Citra'19	30 g	1 min	12 %
Whirlpool	HBC472'19	30 g	1 min	9.3 %
Dry Hop	Sabro'19	100 g	8 day(s)	14.1 %
Dry Hop	Amarillo'19	20 g	8 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Verdant	Ale	Slant	100 ml	Lallemand

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	1.5 g	Mash	20 min
Dodatek do wody do wysładzania				