

# NE DIPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **4.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.2 kg (81.3%)	90 %	4
Grain	Płatki owsiane	1.2 kg (18.7%)	90 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	20 min	13.1 %
Boil	Equinox	20 g	15 min	13.1 %
Whirlpool	Sterling	30 g	10 min	4.5 %
Whirlpool	Simcoe	30 g	10 min	13.2 %
Dry Hop	Sterling	30 g	6 day(s)	4.5 %
Dry Hop	Simcoe	30 g	6 day(s)	13.2 %
Dry Hop	Centennial	30 g	6 day(s)	10.5 %
Dry Hop	Citra	30 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale