

NE DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (55.6%) | 81 % | 4 |
| Grain | Pale Malt (2 Row) UK | 1 kg (13.9%) | 78 % | 6 |
| Grain | Pszeniczny | 0.2 kg (2.8%) | 85 % | 4 |
| Adjunct | Płatki orkiszowe | 0.5 kg (6.9%) | 80 % | 4 |
| Adjunct | Oats, Flaked | 1.5 kg (20.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Centennial | 20 g | 20 min | 10.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 13.1 % |
| Dry Hop | Nelson Sauvign | 50 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WLP067 | Ale | Liquid | 700 ml | STARTER |