DIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **111**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(54.9%)*	81 %	4
Grain	Viking Pale Ale malt	1.6 kg *(17.6%)*	80 %	5
Grain	Pszeniczny	2 kg *(22%)*	85 %	4
Sugar	Sacharoza	0.5 kg *(5.5%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	90 min	12.8 %
Boil	Citra	20 g	30 min	14.1 %
Boil	Simcoe	20 g	30 min	13.3 %
Boil	Centennial	20 g	30 min	9.7 %
Aroma (end of boil)	Citra	20 g	15 min	14.1 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.3 %
Aroma (end of boil)	Centennial	20 g	15 min	9.7 %
Whirlpool	Citra	20 g	30 min	14.1 %
Whirlpool	Simcoe	20 g	30 min	13.3 %
Whirlpool	Centennial	20 g	30 min	9.7 %

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

Dry Hop	Citra	40 g	3 day(s)	14.1 %
Dry Hop	Simcoe	40 g	3 day(s)	13.3 %
Dry Hop	Centennial	40 g	3 day(s)	9.7 %
Dry Hop	Cascade	60 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	**Type**	**Form**	**Amount**	**Laboratory**
Safale US-05	Ale	Slant	200 ml	Fermentis