

## #26 DARIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **103.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **121.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **98 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **70 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **79.5 liter(s)** of **76C** water or to achieve **121.5 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Pilzneński<br>WAYERMANN | 16.5 kg (58.9%) | 81 %  | 4   |
| Grain | Pszoniczny<br>Weyermann | 7.5 kg (26.8%)  | 85 %  | 4   |
| Grain | Płatki owsiane          | 4 kg (14.3%)    | 60 %  | 1   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Marynka    | 120 g  | 60 min | 10 %       |
| Whirlpool | Centennial | 150 g  | 20 min | 10.5 %     |

### Yeasts

| Name                               | Type | Form  | Amount  | Laboratory |
|------------------------------------|------|-------|---------|------------|
| Lallemand - LalBrew<br>Verdant IPA | Ale  | Slant | 1000 ml | Lallemand  |