

CW DIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**
- Temp **75.5 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **10 min** at **75.5C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.8 kg (42.9%) | 78 % | 6 |
| Grain | Pilzneński | 1.8 kg (27.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.475 kg (7.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.475 kg (7.3%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.125 kg (1.9%) | 80 % | 6 |
| Sugar | cukier | 0.35 kg (5.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8 g | 60 min | 15.5 % |
| Aroma (end of boil) | Galaxy | 28 g | 10 min | 15 % |
| Aroma (end of boil) | Simcoe | 28 g | 10 min | 13.2 % |
| Aroma (end of boil) | Galaxy | 42 g | 0 min | 15 % |
| Aroma (end of boil) | Nelson Sauvín | 42 g | 0 min | 11 % |
| Whirlpool | Simcoe | 28 g | 0 min | 13.2 % |
| Whirlpool | Nelson Sauvín | 28 g | 0 min | 11 % |

| | | | | |
|---------|---------------|------|----------|--------|
| Dry Hop | Galaxy | 42 g | 0 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 42 g | 0 day(s) | 11 % |
| Dry Hop | Simcoe | 42 g | 0 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 1000 ml | Wyeast Labs |

Notes

- hop steep 20 min, te z whirpoola przy starcie chłodzenia. chmienie na zimno na burzliwą 5 dni
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