

# DIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **80**
- SRM **7.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (90.9%)	85 %	7
Grain	Caramunich® typ I	0.2 kg (2.6%)	73 %	80
Grain	Platki owsiane	0.5 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.1 %
Boil	Simcoe	40 g	30 min	11.7 %
Aroma (end of boil)	Citra	20 g	15 min	11.6 %
Aroma (end of boil)	Citra	20 g	10 min	11.6 %
Whirlpool	Palisade	20 g	10 min	8.7 %
Dry Hop	Citra	100 g	2 day(s)	11.6 %
Dry Hop	Amarillo	100 g	1 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis