

# DIPA

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **8.2**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (92.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	4 g	Mash	90 min
Water Agent	kwask fosforowy	10 g	Mash	0 min
Fining	whirfloc	5 g	Boil	5 min
Water Agent	wit c	4 g	Bottling	---