

DIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **5.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 4.07 kg (89.6%) | 83 % | 6 |
| Grain | Strzegom Wiedeński | 0.2 kg (4.5%) | 79 % | 9.5 |
| Grain | Pszeniczny | 0.2 kg (4.5%) | 85 % | 4 |
| Grain | Simpsons - Crystal Medium | 0.06 kg (1.5%) | 74 % | 270 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|---------|----------|------------|
| Boil | Citra | 33.93 g | 60 min | 13.1 % |
| Boil | Amarillo | 10.18 g | 15 min | 8.4 % |
| Aroma (end of boil) | Cascade | 13.57 g | 0 min | 5.8 % |
| Dry Hop | Amarillo | 6.79 g | 7 day(s) | 8.4 % |
| Dry Hop | Cascade | 6.79 g | 7 day(s) | 8.4 % |
| Dry Hop | Cascade | 10.18 g | 3 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|----------|-------------|
| Wyeast 1272-American Ale II | Ale | Liquid | 27.14 ml | Wyeast Labs |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3.39 g | Boil | 60 min |