

# Dipa

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **109**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Carmel Pils	0.25 kg (5.9%)	75 %	5
Grain	Viking Pale Ale malt	4 kg (94.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	15 %
Aroma (end of boil)	Simcoe	25 g	25 min	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	---