

DIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **115**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **65.5 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Fawcett - Pale Ale Halcyon | 2.5 kg (49%) | 80.3 % | 6 |
| Grain | Bestmalz - Pale Ale | 0.8 kg (15.7%) | 80.5 % | 6 |
| Grain | Bestmalz - Pszeniczny jasny | 0.7 kg (13.7%) | 82 % | 5 |
| Grain | Bestmalz - Carapils | 0.3 kg (5.9%) | 75 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.9%) | 85 % | 3 |
| Grain | Acid Malt | 0.2 kg (3.9%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Zeus | 40 g | 60 min | 15.7 % |
| Boil | Mosaic | 20 g | 20 min | 12 % |
| Boil | Mosaic | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 14.5 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 0 min | 11.2 % |
| Aroma (end of boil) | Pacifica (NZ) | 10 g | 0 min | 5.5 % |
| Whirlpool | Galaxy | 20 g | 0 min | 14.5 % |

| | | | | |
|-----------|------------------|------|----------|--------|
| Whirlpool | Nelson Sauvignon | 10 g | 0 min | 11.2 % |
| Whirlpool | Pacifica (NZ) | 10 g | 0 min | 5.5 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 14.5 % |
| Dry Hop | Nelson Sauvignon | 30 g | 3 day(s) | 11.2 % |
| Dry Hop | Pacifica (NZ) | 30 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 1 g | Mash | 0 min |
| Fining | Whirfloc | 1 g | Boil | 15 min |