

DIPA_v1

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.25 kg (59.9%)	80 %	4
Grain	Płatki owsiane	1.5 kg (21.1%)	85 %	3
Grain	Viking Wheat Malt	1 kg (14.1%)	83 %	5
Grain	Cara-Pils/Dextrine	0.2 kg (2.8%)	79 %	5
Grain	Strzegom Monachijski typ II	0.15 kg (2.1%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Mosaic	25 g	30 min	10 %
Whirlpool	Nelson Sauvín	25 g	30 min	11 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Dry Hop	Nelson Sauvín	30 g	5 day(s)	11 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	Fermentis

Notes

- Gęstwa obliczona z mrMalty
3.02.19r.- rozlane- zeszło do 5blg, 115g glukozy/17l piwa [2.4vCO₂], ładna żółto zamglona barwa, przeważa ananas, mango w aromacie
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