

# DIPA2024

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **62**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **42.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **35.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **42.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (39.7%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (39.7%)	80 %	5
Grain	Weyermann - Carapils	1 kg (7.9%)	78 %	4
Grain	Płatki owsiane	1 kg (7.9%)	60 %	3
Grain	Monachijski Ciemny Steinbach	0.2 kg (1.6%)	100 %	30
Grain	Karmelowy Czerwony	0.2 kg (1.6%)	75 %	59
Grain	chateau owsiany castle malting	0.2 kg (1.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Aroma (end of boil)	Chinook	50 g	2 min	13 %
Whirlpool	Amarillo	50 g	5 min	9.5 %

Dry Hop	vermelho	100 g	3 day(s)	9 %
Dry Hop	Zula	100 g	3 day(s)	8.3 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %