

DIPA2024

- 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 % |