

Singel Hop West Coast DIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **53**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (73.2%)	80 %	5
Grain	Viking Pilsner malt	2 kg (24.4%)	82 %	4
Grain	Viking Wheat Malt	0.2 kg (2.4%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	60 min	11.3 %
Boil	Nelson Sauvín	10 g	10 min	11.3 %
Boil	Nelson Sauvín	10 g	5 min	11.3 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11.3 %
Whirlpool	Nelson Sauvín	20 g	20 min	11.3 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	15 min
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