

## Sirius DIPA )

- Gravity **18.9 BLG**
- ABV ---
- IBU **26**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **1776.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

### Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **1800 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **576.8 liter(s)** of **76C** water or to achieve **1776.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 275 kg (45.8%) | 81 %  | 4   |
| Grain | Pilznieński               | 125 kg (20.8%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett      | 125 kg (20.8%) | 61 %  | 5   |
| Grain | Wheat, Torrified          | 75 kg (12.5%)  | 79 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Citra         | 2000 g | 40 min   | 13 %       |
| Dry Hop             | Citra         | 5000 g | 5 day(s) | 12 %       |
| Dry Hop             | Ekuanot       | 5000 g | 5 day(s) | 14 %       |
| Dry Hop             | Nelson Sauvín | 5000 g | 5 day(s) | 11 %       |
| Dry Hop             | Galaxy        | 5000 g | 5 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form  | Amount   | Laboratory |
|--------------|------|-------|----------|------------|
| Coastal Haze | Ale  | Slant | 10000 ml | White Labs |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 500 g  | Mash    | 60 min |