Dipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **96**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.2 kg *(3.9%)*	75 %	30
Grain	Monachijski	1 kg *(19.6%)*	80 %	16
Grain	Płatki owsiane	0.4 kg *(7.8%)*	60 %	3
Grain	Pszeniczny	0.5 kg *(9.8%)*	85 %	4
Grain	Viking Pale Ale malt	3 kg *(58.8%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Talus	50 g	10 min	6.7 %
Dry Hop	Talus	50 g	4 day(s)	6.7 %
Dry Hop	Belma	50 g	4 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

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

Notes

- złe wyłapane chmielu, gazuje po otwarciu,
  smakowo ok, pian szybko opadająca, cytrus w smaku
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