DIPA #2 semestr

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(7.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	5 g	60 min	12 %
Boil	Chinook	25 g	60 min	12 %
Boil	Cascade	20 g	15 min	6.6 %
Boil	Cascade	10 g	10 min	6.6 %
Boil	Amarillo	20 g	10 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6.6 %
Aroma (end of boil)	Amarillo	5 g	0 min	10 %
Whirlpool	Cascade	10 g	8 min	6.6 %
Whirlpool	Amarillo	5 g	8 min	10 %
Dry Hop	Cascade	30 g	5 day(s)	6.6 %
Dry Hop	Amarillo	60 g	5 day(s)	10 %
Dry Hop	Galaxy	60 g	3 day(s)	16.2 %
Dry Hop	Mosaic	30 g	2 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

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