

## NE DIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **4.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 5.2 kg (81.3%) | 90 %  | 4   |
| Grain | Płatki owsiane | 1.2 kg (18.7%) | 90 %  | 3   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Equinox    | 10 g   | 20 min   | 13.1 %     |
| Boil      | Equinox    | 20 g   | 15 min   | 13.1 %     |
| Whirlpool | Sterling   | 30 g   | 10 min   | 4.5 %      |
| Whirlpool | Simcoe     | 30 g   | 10 min   | 13.2 %     |
| Dry Hop   | Sterling   | 30 g   | 6 day(s) | 4.5 %      |
| Dry Hop   | Simcoe     | 30 g   | 6 day(s) | 13.2 %     |
| Dry Hop   | Centennial | 30 g   | 6 day(s) | 10.5 %     |
| Dry Hop   | Citra      | 30 g   | 6 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |