

WEST COAST SINGLE HOP DIPA 18,3 BLG # 85

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **54**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (87%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (2.9%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (5.8%) | 70 % | 2 |
| Grain | Viking Pale Ale malt | 0.3 kg (4.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil | Płotowy 149 Polish Hops | 50 g | 45 min | 12 % |
| Aroma (end of boil) | Płotowy 149 Polish Hops | 50 g | 1 min | 12 % |
| Dry Hop | Płotowy 149 Polish Hops | 100 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 40 ml | Fermentum Mobile |