

TRIPLE APA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **67**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (50%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Pilznieński | 1 kg (12.5%) | 81 % | 4 |
| Grain | słód pszeniczny | 2 kg (25%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 50 g | 50 min | 11.7 % |
| Boil | Mosaic | 28 g | 50 min | 10 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |
| Dry Hop | Delta | 100 g | 5 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|------|--------|
| Flavor | trawa cytrynowa | 20 g | Boil | 15 min |
| Fining | mech rlandzki | 4 g | Boil | 10 min |