

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