

## Triple Hop II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **67**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.4 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.5 %
Boil	Ekuanot	10 g	60 min	14 %
Boil	Idaho 7	10 g	60 min	13.6 %
Boil	Chinook	25 g	15 min	12.5 %
Boil	Ekuanot	25 g	15 min	14 %
Boil	Idaho 7	25 g	15 min	13.6 %
Boil	Chinook	25 g	0 min	12.5 %
Boil	Ekuanot	25 g	0 min	14 %
Boil	Idaho 7	25 g	0 min	13.6 %
Dry Hop	Chinook	30 g	4 day(s)	12.5 %
Dry Hop	Ekuanot	30 g	4 day(s)	14 %
Dry Hop	Idaho 7	30 g	4 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Dry	23 g	Fermentis
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