

Triple Hop

- 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 | Mosaic | 20 g | 60 min | 12 % |
| Boil | Simcoe | 10 g | 60 min | 11.1 % |
| Boil | Zythos | 10 g | 60 min | 10.5 % |
| Boil | Mosaic | 20 g | 15 min | 12 % |
| Boil | Simcoe | 30 g | 15 min | 11.1 % |
| Boil | Zythos | 30 g | 15 min | 10.5 % |
| Boil | Mosaic | 20 g | 0 min | 12 % |
| Boil | Simcoe | 20 g | 0 min | 11.1 % |
| Boil | Zythos | 20 g | 0 min | 10.5 % |
| Dry Hop | Mosaic | 60 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 11.1 % |
| Dry Hop | Zythos | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|