

# Triple IPA

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **44**
- SRM **7.2**
- 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 **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **9.9 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	5 kg (45.5%)	80 %	5
Grain	BESTMALZ - Best Vienna	2 kg (18.2%)	80.5 %	9
Grain	Viking Wheat Malt	2 kg (18.2%)	83 %	5
Grain	Płatki pszeniczne	1 kg (9.1%)	60 %	3
Grain	Płatki owsiane	1 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	50 min	13 %
Aroma (end of boil)	Sabro	25 g	10 min	15 %
Whirlpool	Idaho 7	25 g	5 min	12.7 %
Dry Hop	Chinook	10 g	4 day(s)	13 %
Dry Hop	Sabro	25 g	4 day(s)	15 %
Dry Hop	Idaho 7	25 g	4 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min