

Triple IPA

- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

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