

TRIPLE IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **76**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75.9%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (12.7%) | 83 % | 5 |
| Grain | Barley, Flaked | 0.6 kg (7.6%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.3 kg (3.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Boil | Citra | 50 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |