

Triple PIPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **94**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (19%) | 81 % | 6 |
| Sugar | Corn Sugar (Dextrose) | 1 kg (9.5%) | 100 % | 0 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | lunga | 50 g | 30 min | 11 % |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 3.5 % |
| Dry Hop | Sybilla | 50 g | 5 day(s) | 3.5 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |