

Triple AIPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **106**
- SRM **11.3**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 60L	1 kg (10.5%)	74 %	118
Grain	Viking Wheat Malt	1 kg (10.5%)	83 %	5
Grain	Weyermann - Rye Malt	0.5 kg (5.3%)	85 %	7
Grain	Viking Pilsner malt	7 kg (73.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Equinox	30 g	20 min	13.1 %
Boil	Cascade	30 g	20 min	6 %
Boil	Citra	50 g	30 min	12 %
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

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