

# Triple C

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **71**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (40%)	79 %	6
Grain	Weyermann - Carapils	0.3 kg (4%)	78 %	4
Grain	Carahell	0.2 kg (2.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	90 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	8 g	30 min	15.5 %
Boil	Simcoe	7 g	30 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	1 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	1 min	13.2 %

Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %
Dry Hop	Simcoe	23 g	7 day(s)	13.2 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis

## Notes

- Ca=110, Mg=18, Na=16, Cl=50, S04=279  
 Fermentacja 18 > 20st C  
 Aug 2, 2017, 4:34 PM