

# Triple Hazy IPA

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **24**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński             | 3 kg (30%)   | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 3 kg (30%)   | 80 %  | 7   |
| Grain | Pszeniczny             | 0.5 kg (5%)  | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.5 kg (5%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne      | 0.5 kg (5%)  | 60 %  | 3   |
| Grain | Briess - Pale Ale Malt | 2.5 kg (25%) | 80 %  | 7   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Calypso       | 50 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Amarillo      | 25 g   | 5 min    | 9.5 %      |
| Whirlpool           | Calypso       | 20 g   | 10 min   | 13 %       |
| Whirlpool           | Huell Melon   | 50 g   | 10 min   | 7.5 %      |
| Whirlpool           | Motueka       | 40 g   | 10 min   | 7 %        |
| Dry Hop             | Nelson Sauvín | 50 g   | 4 day(s) | 11 %       |
| Dry Hop             | Bravo         | 44 g   | 4 day(s) | 15.5 %     |
| Dry Hop             | Huell Melon   | 50 g   | 4 day(s) | 7.5 %      |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05       | Ale         | Dry         | 23 g          | ---               |