

# Triple Hop

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **67**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.4 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Simcoe	10 g	60 min	11.1 %
Boil	Zythos	10 g	60 min	10.5 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Simcoe	30 g	15 min	11.1 %
Boil	Zythos	30 g	15 min	10.5 %
Boil	Mosaic	20 g	0 min	12 %
Boil	Simcoe	20 g	0 min	11.1 %
Boil	Zythos	20 g	0 min	10.5 %
Dry Hop	Mosaic	60 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	11.1 %
Dry Hop	Zythos	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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