

## Triple double shot

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **4.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 1 kg (15.4%)  | 80 %  | 5   |
| Grain | Pilszeński                            | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Pszeniczny                            | 0.5 kg (7.7%) | 85 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Oktawia    | 100 g  | 30 min   | 6 %        |
| Aroma (end of boil) | Cascade    | 50 g   | 5 min    | 7.8 %      |
| Dry Hop             | Centennial | 100 g  | 7 day(s) | 10.5 %     |
| Dry Hop             | Cascade    | 50 g   | 7 day(s) | 7.8 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |