

Triple HAZY IPA 21

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **18**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

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

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (40%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (40%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.7%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Płatki żytnie | 0.5 kg (6.7%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Calista | 50 g | 5 min | 3.9 % |
| Whirlpool | Calista | 20 g | 10 min | 3.9 % |
| Whirlpool | Huell Melon | 50 g | 10 min | 7.5 % |
| Whirlpool | Motueka | 40 g | 10 min | 7 % |