

# Triple HAZY IPA 21

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- 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 %