

# Triple Hazy IPA TB

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **103**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 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	calypso	50 g	55 min	11 %
Boil	Amarillo	50 g	55 min	9.5 %
Whirlpool	calypso	20 g	10 min	11 %
Whirlpool	Huell Melon	50 g	10 min	7.5 %
Whirlpool	Motueka	40 g	10 min	7 %
Dry Hop	Bravo	44 g	4 day(s)	15.5 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile