

Triple Hazy IPA

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **24**
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

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

Mash step by step

- Heat up **25 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (30%)	81 %	4
Grain	Briess - Pale Ale Malt	3 kg (30%)	80 %	7
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (5%)	60 %	3
Grain	Briess - Pale Ale Malt	2.5 kg (25%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Calypso	50 g	5 min	13 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Whirlpool	Calypso	20 g	10 min	13 %
Whirlpool	Huell Melon	50 g	10 min	7.5 %
Whirlpool	Motueka	40 g	10 min	7 %
Dry Hop	Nelson Sauvign	50 g	4 day(s)	11 %
Dry Hop	Bravo	44 g	4 day(s)	15.5 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	23 g	---