# **Triple Hop**

- Gravity 16.6 BLG ABV 7 %
- IBU **67**
- SRM **5.1**
- Style American IPA

# **Batch size**

- Expected quantity of finished beer 25 liter(s)
- Trub loss 5 %
- Size with trub loss 26.3 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 31.7 liter(s)

# **Mash information**

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.2 liter(s) / kg
- Mash size 26.9 liter(s)
- Total mash volume 35.3 liter(s)

#### **Steps**

• Temp 65 C, Time 60 min

# Mash step by step

- Heat up 26.9 liter(s) of strike water to 72C
- Add grains
- Keep mash 60 min at 65C
- Sparge using 13.2 liter(s) of 76C water or to achieve 31.7 liter(s) of wort

### **Fermentables**

Туре	Name	Amount	Yield	ЕВС
Grain	Viking Pale Ale malt	8.4 kg <i>(100%)</i>	80 %	5

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Simcoe	10 g	60 min	11.1 %
Boil	Zythos	10 g	60 min	10.5 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Simcoe	30 g	15 min	11.1 %
Boil	Zythos	30 g	15 min	10.5 %
Boil	Mosaic	20 g	0 min	12 %
Boil	Simcoe	20 g	0 min	11.1 %
Boil	Zythos	20 g	0 min	10.5 %
Dry Hop	Mosaic	60 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	11.1 %
Dry Hop	Zythos	30 g	4 day(s)	10.5 %

## **Yeasts**

Name Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis