

# TRIPLE IPA

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **65**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (67.7%)	80 %	5
Grain	Pszeniczny	1 kg (10.4%)	85 %	4
Grain	Pilzneński	0.5 kg (5.2%)	81 %	4
Grain	Monachijski	0.5 kg (5.2%)	80 %	16
Grain	Płatki owsiane	0.7 kg (7.3%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	50 g	25 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	50 ml	Fermentum Mobile