

## triple IPA

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **136**
- SRM **13.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (25.6%)	80.5 %	2
Grain	Briess - Pale Ale Malt	3.5 kg (44.9%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (12.8%)	79 %	10
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (3.8%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Amarillo	50 g	5 min	9.5 %
Boil	Cascade	50 g	40 min	6 %
Dry Hop	Citra	100 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	22 g	---