

## 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   | ---        |