

# TRIPLE IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **76**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **35.5 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 **27.6 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 **5.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.7%)	83 %	5
Grain	Barley, Flaked	0.6 kg (7.6%)	70 %	4
Grain	Wheat, Flaked	0.3 kg (3.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Citra	50 g	15 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %