

Triple double shot

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **4.5**
- Style **English 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg (15.4%)	80 %	5
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	100 g	30 min	6 %
Aroma (end of boil)	Cascade	50 g	5 min	7.8 %
Dry Hop	Centennial	100 g	7 day(s)	10.5 %
Dry Hop	Cascade	50 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis