

Triple IPA

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **107**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Sugar	Cukier	2 kg (25%)	95 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	5.2 %
Boil	Simcoe	15 g	60 min	11.7 %
Boil	Citra	15 g	60 min	12.5 %
Boil	Chinook	15 g	40 min	5.2 %
Boil	Simcoe	15 g	40 min	11.7 %
Boil	Citra	15 g	40 min	12.2 %
Boil	Chinook	15 g	20 min	5.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	20 min	12.5 %
Boil	Chinook	5 g	5 min	5.2 %
Boil	Simcoe	5 g	5 min	11.7 %
Boil	Citra	5 g	5 min	12.5 %
Dry Hop	Chinook	25 g	0 day(s)	5.2 %
Dry Hop	Simcoe	25 g	0 day(s)	11.7 %
Dry Hop	Citra	25 g	0 day(s)	12.5 %
Boil	Citra	50 g	15 min	13.7 %
Dry Hop	Chinook	25 g	0 day(s)	5.2 %
Dry Hop	Simcoe	25 g	0 day(s)	11.7 %
Dry Hop	Citra	25 g	0 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile 54	Wheat	Liquid	60 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min