

# Brewbert Triple IPA

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64.4 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **64.4C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.3%)	80 %	5
Grain	Viking Munich Malt	2 kg (20.5%)	78 %	18
Grain	Viking Vienna Malt	1.75 kg (17.9%)	79 %	7
Grain	Barley, Flaked	1 kg (10.3%)	70 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's