

# Tripel IPA WBP

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **99**
- SRM **14**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (56.3%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (37.5%)	80 %	4
Grain	Fawcett Amber	0.05 kg (1.3%)	70 %	125
Grain	Castle Malting - Special B	0.1 kg (2.5%)	70 %	350
Grain	Bestmalz - Special X	0.1 kg (2.5%)	80 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	45 min	3.4 %
Boil	Ahtanum	30 g	15 min	3.4 %
Boil	Ultra	50 g	10 min	7.5 %
Boil	Pekko	50 g	8 min	15.5 %
Boil	Citra	50 g	5 min	12.4 %
Dry Hop	Eureka!	50 g	14 day(s)	18 %
Dry Hop	Azacca	50 g	14 day(s)	14 %
Dry Hop	HBC 462 Experimental	50 g	14 day(s)	14.6 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP510 - Belgian Bastogne Ale Yeast	Ale	Liquid	50 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Płatki z beczki po burbonie moczone w burbonie	50 g	Secondary	7 day(s)