

# Triple PIPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **94**
- SRM **6.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (19%)	81 %	6
Sugar	Corn Sugar (Dextrose)	1 kg (9.5%)	100 %	0
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	lunga	50 g	30 min	11 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %
Dry Hop	Sybilla	50 g	5 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis