

# Triple IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **96**
- SRM **8.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	8 kg (80%)	80 %	4
Grain	Strzegom Bursztynowy	1 kg (10%)	70 %	49
Grain	Płatki pszeniczne	1 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	20 min	13.1 %
Boil	Citra	50 g	7 min	12 %
Boil	Amarillo	100 g	7 min	9.5 %
Boil	Centennial	100 g	7 min	10.5 %
Dry Hop	Citra	150 g	2 day(s)	12 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %

## Notes

- W półfinale KBPD 2019 zająłem I miejsce (na 3) niewielką przewagą głosów.  
Piwo bardzo się utleniało, polecam dodatek witaminy C do rozlewu.  
*Feb 2, 2020, 7:01 PM*