

# 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®<br>2,5-4,5 EBC<br>Weyermann | 8 kg (80%) | 80 %  | 4   |
| Grain | Strzegom<br>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*