

# triple ipa

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **103**
- SRM **35**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13%)	79 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (22.1%)	80 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	80 g	30 min	9.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis