

# Tropical Beer

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (54.5%)	85 %	7
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.8%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Trident	25 g	60 min	13.9 %
Boil	Rody 2/20	25 g	10 min	9.3 %
Dry Hop	Trident	25 g	4 day(s)	13.9 %
Dry Hop	Rody 2/20	25 g	4 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M66	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Puree Mango	0.55 g	Secondary	6 day(s)
Other	Puree GUAWA	0.25 g	Secondary	6 day(s)
Other	Puree Banan	0.2 g	Secondary	6 day(s)