

# Tropical Imperial IPA

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **7.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **0 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.39 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (47.8%)	81 %	5
Grain	Weyermann - Pale Ale Malt	6 kg (47.8%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.2 kg (1.6%)	80 %	6
Grain	Weyermann - Carared	0.2 kg (1.6%)	75 %	45
Grain	Wheat, Flaked	0.15 kg (1.2%)	77 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	20 g	Mash	60 min
Other	Whirlfloc	1 g	Boil	15 min