

# Tropical IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **91**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Mosaic	20 g	60 min	10 %
Boil	Galaxy	20 g	60 min	15 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Galaxy	10 g	15 min	15 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Galaxy	20 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	liofilizowany ananas	15 g	Boil	15 min
Flavor	liofilizowana mandarynka	15 g	Boil	15 min
Flavor	liofilizowane kiwi	15 g	Boil	15 min
Flavor	liofilizowany ananas	15 g	Secondary	7 day(s)
Flavor	liofilizowana mandarynka	15 g	Secondary	7 day(s)
Flavor	liofilizowane kiwi	15 g	Secondary	7 day(s)