

# Tropical IPA III

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.4 kg (91.9%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (8.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	20 g	60 min	14.2 %
Boil	USA Citra	20 g	0 min	14.2 %
Dry Hop	USA Citra	10 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 III	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	400 g	Secondary	3 day(s)
Flavor	Mango	400 g	Secondary	3 day(s)

## Notes

- Owoce w formie pulpy zamrożone dodane na fermentację cichą  
*Nov 1, 2017, 6:35 AM*