

Tropical NE IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	2.3 kg (63.9%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	0.7 kg (19.4%)	85 %	5
Grain	Płatki owsiane	0.6 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	6 g	25 min	13.6 %
Boil	Ella (AUS)	6 g	25 min	14.6 %
Boil	Nelson Sauvín	6 g	25 min	11 %
Dry Hop	Galaxy	10 g	3 day(s)	13.6 %
Dry Hop	Ella (AUS)	13 g	3 day(s)	14.6 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Slant	200 ml	---