

# Żart tropików

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (81.3%)   | 80 %   | 6   |
| Grain | Płatki owsiane       | 1 kg (16.3%)   | 85 %   | 3   |
| Grain | Acid Malt            | 0.15 kg (2.4%) | 58.7 % | 6   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | lunga                  | 30 g   | 60 min | 12.9 %     |
| Aroma (end of boil) | Cascade PL             | 20 g   | 18 min | 5.2 %      |
| Aroma (end of boil) | Chinook                | 20 g   | 18 min | 13 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g   | 18 min | 13.9 %     |

## Yeasts

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

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Aframom         | 5 g    | Boil    | 18 min |
| Spice | Curacao         | 14 g   | Boil    | 18 min |
| Spice | Trawa cytrynowa | 9 g    | Boil    | 18 min |

## Notes

- Dodaj 19l wody do wystadzania  
*Dec 21, 2018, 4:29 AM*