

Tropikalne Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (15.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (15.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	40 g	2 min	13.2 %
Boil	Citra	30 g	2 min	12 %
Boil	Citra	10 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	marakuja	500 g	Secondary	7 day(s)

Flavor	brzoskwinia	500 g	Secondary	7 day(s)
Flavor	ananas	500 g	Secondary	7 day(s)