Tropical IPA 15 BLG 27.01.2018

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(71.6%)*	80 %	5
Grain	Viking Wheat Malt	1 kg *(11.9%)*	83 %	5
Grain	Viking Vienna Malt	1 kg *(11.9%)*	79 %	7
Grain	Płatki owsiane	0.38 kg *(4.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	25 g	60 min	10.6 %
Aroma (end of boil)	Azacca	15 g	0 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa U.S. West Coast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas 1,5 szt.	1000 g	Secondary	8 day(s)
Flavor	Melon Cantalupa 1 szt.	400 g	Secondary	8 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Brzeczka nastawna 15 BLG
  Temperatura fermentacji 17-18 °C
  Po 7 dniach fermentacji dodane owoce.
  Po 8 dniach zlane na cichą fermentację. 5 BLG
  Po kolejnych 7 dniach rozlew z dodatkiem 110 g glukozy rozpuszczonej w 200 ml wody. 5 BLG
  W butelkach 24l piwa.
  DMS
  Zbyt niska goryczka.
  Zbyt niskie nagazowanie.
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