

Tropicales

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **22**
- SRM **5.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **53.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (75%)	80 %	5
Grain	Viking Pilsner malt	1.33 kg (10%)	82 %	4
Grain	Weyermann - Carapils	1 kg (7.5%)	78 %	4
Grain	Viking Wheat Malt	1 kg (7.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Galaxy	10 g	15 min	15 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Galaxy	33.33 g	1 min	15 %
Dry Hop	Galaxy	33.33 g	7 day(s)	15 %
Dry Hop	Mosaic	33.33 g	5 day(s)	10 %
Dry Hop	Galaxy	33.33 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	16.67 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	1.67 g	Boil	15 min
Water Agent	gips piwowarski	1.67 g	Mash	60 min