

# Tropical APA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (58.1%)	80 %	7
Grain	Pilznieński	1.3 kg (30.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Simcoe	40 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	40 g	0 min	10 %
Whirlpool	Eureka!	30 g	0 min	18 %
Dry Hop	Eureka!	30 g	7 day(s)	18 %
Dry Hop	Ekuanot	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis