

Tropical Australian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 4 kg (80%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 25 g | 10 min | 14.2 % |
| Dry Hop | Galaxy | 25 g | 5 day(s) | 15 % |
| Boil | Magnum | 17 g | 50 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 800 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | pulpa mango | 1500 g | Secondary | 10 day(s) |