

Tropical India Pale Ale Nectaron/Mosaic #01 21-05-2023 r.

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (59.3%)	85 %	7
Grain	Pszeniczny	1 kg (14.8%)	85 %	4
Grain	Weyermann - Carawheat	0.25 kg (3.7%)	77 %	125
Grain	Płatki owsiane	1 kg (14.8%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	10.4 %
Boil	Nectaron NZ Zbiór 2022	25 g	30 min	9.9 %
Boil	Mosaic	20 g	15 min	10.4 %
Boil	Nectaron NZ Zbiór 2022	25 g	10 min	9.9 %
Aroma (end of boil)	Mosaic	15 g	5 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC Tropical Paradise	Ale	Slant	200 ml	WHC