

# Tropical IPA 15 BLG 27.01.2018

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- 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)

## Notes

- Brzeczka nastawna 15 BLG  
Temperatura fermentacji 17-18 °C  
Po 7 dniach fermentacji dodane owoce.  
Po 8 dniach złane 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.  
*Feb 25, 2018, 7:26 AM*