

# Tropical IPA NT

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1391.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **930 liter(s)**
- Total mash volume **1240 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **930 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **771.5 liter(s)** of **76C** water or to achieve **1391.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	200 kg (64.5%)	81 %	4
Grain	Pale Malt (2 Row) UK	100 kg (32.3%)	78 %	6
Grain	Carahell	10 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zeus	500 g	60 min	16 %
Boil	Zeus	1000 g	30 min	16 %
Boil	mosaic	1000 g	30 min	12 %
Boil	amarillo	1100 g	10 min	7.5 %
Boil	mosaic	1500 g	5 min	12 %
Boil	amarillo	1400 g	5 min	7.5 %
Aroma (end of boil)	el dorado	1000 g	0 min	15 %
Aroma (end of boil)	enigma	1000 g	0 min	16 %
Dry Hop	mosaic	2000 g	7 day(s)	12 %
Dry Hop	amarillo	2000 g	7 day(s)	7.5 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Liście limonki Kaffir	300 g	Secondary	7 day(s)
Flavor	Mango pulpa	20000 g	Secondary	7 day(s)