

## Tropical IPA v2

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.2 kg (48.3%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (30.2%)	85 %	7
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Płatki owsiane	0.42 kg (6.3%)	85 %	3
Grain	Biscuit Malt	0.3 kg (4.5%)	79 %	45
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	20 g	10 min	13.1 %
Boil	Azacca	20 g	10 min	14 %
Boil	Galaxy	20 g	10 min	15 %
Whirlpool	Azacca	10 g	0 min	14 %
Whirlpool	Citra	10 g	0 min	13.1 %

Whirlpool	Galaxy	10 g	0 min	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Azacca	50 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Pulpa z mango	900 g	Secondary	10 day(s)
Spice	Sok z pomarańczy i mandarynek	1000 g	Secondary	10 day(s)