

Tropical White IPA 12L

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|---------|-----|
| Grain | Crisp Chevallier Malt | 1.8 kg (51.4%) | 82.23 % | 6 |
| Grain | Best Wheat Malt | 1.7 kg (48.6%) | 80.06 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 16 % |
| Aroma (end of boil) | Perle | 8 g | 0 min | 8.3 % |
| Aroma (end of boil) | Citra | 8 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 8 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Safale American | Ale | Dry | 11.5 g | --- |