

#13.2 Tropical NEIPA (Chmielenie)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.8 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	0.7 kg (76.1%)	80 %	4
Grain	Carabelge	0.04 kg (4.3%)	80 %	30
Grain	Monachijski	0.09 kg (9.8%)	80 %	16
Grain	Pszeniczny	0.04 kg (4.3%)	85 %	4
Grain	Płatki owsiane	0.05 kg (5.4%)	85 %	3
Grain	Caraaroma	0 kg	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	11.8 %
Whirlpool	Amarillo	5 g	0 min	8.9 %
Whirlpool	Centennial	5 g	0 min	8.7 %
Whirlpool	Cascade	5 g	0 min	5.8 %
Whirlpool	Citra	5 g	0 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2 g	Fermentis