

## Hazy tropical ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner	6.3 kg (75.4%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (6%)	80 %	11
Grain	Karmelowy żytni Strzegom	0.5 kg (6%)	75 %	100
Grain	Słód Viking Malt (Strzegom) - słód owsiany	0.8 kg (9.6%)	83 %	5
Sugar	cukier	0.25 kg (3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	25 g	60 min	8.9 %
Boil	Styrian Cardinal	25 g	60 min	11.4 %
Boil	Styrian Dragon	10 g	25 min	7.2 %
Boil	Styrian Cardinal	10 g	25 min	10 %
Aroma (end of boil)	Styrian Cardinal	5 g	10 min	10 %
Aroma (end of boil)	Styrian Dragon	5 g	10 min	7.2 %