

IPA tropic

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **45**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (90.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Whirlpool | Citra | 50 g | 5 min | 12 % |
| Whirlpool | Mosaic | 50 g | 5 min | 10 % |
| Aroma (end of boil) | Sabro | 50 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|-------|
| Flavor | Malina | 50 g | Boil | 5 min |