

Tropical APA 12 TB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **61**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (58.3%)	80 %	5
Grain	Viking Pilsner malt	1.6 kg (29.6%)	82 %	4
Grain	Viking Wheat Malt	0.65 kg (12%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Simcoe	50 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	2 min	10 %
Whirlpool	Eureka!	37 g	0 min	18 %
80st 20 min				
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Ekuanot	50 g	3 day(s)	14.5 %
Dry Hop	Eureka!	37 g	3 day(s)	18 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %