

Tropical Ipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **120**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Rahr - Premium Pilsner Malt	2 kg (28.6%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.7 %
Boil	Chinook	30 g	60 min	11.8 %
Boil	Centennial	20 g	60 min	7.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	15 min	14.7 %
Aroma (end of boil)	Chinook	20 g	15 min	11.8 %
Aroma (end of boil)	Centennial	20 g	15 min	7.8 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min