

Tropical IPA #2

- Gravity **16.4 BLG**
- ABV ---
- IBU **81**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale - Maris Otter | 5.5 kg (84%) | 80 % | 7 |
| Grain | Karmelowy Jasny - Strzegom | 0.3 kg (4.6%) | 75 % | 30 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Zakwaszający | 0.25 kg (3.8%) | 1 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 28 g | 60 min | 15.5 % |
| Boil | Centennial | 25 g | 20 min | 10.5 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Dry Hop | Centennial | 25 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 70 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|---------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 1000 ml | Wyeast Labs |
|--------------------------|-----|--------|---------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Boil | 60 min |

Notes

- Columbus - 50g
Centennial - 50g
Citra - 50g
Amarillo - 100g
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