

# Tropical IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **82**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Pilsner malt	1 kg (13.3%)	82 %	4
Grain	Crystal II 200	0.5 kg (6.7%)	71 %	200
Sugar	Milk Sugar (Lactose)	1 kg (13.3%)	76.1 %	0

Laktoza dodana na ostanie 20 minut gotowania.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.3 %
Boil	Simcoe	25 g	30 min	13.1 %
Aroma (end of boil)	Simcoe	25 g	1 min	13.1 %
Whirlpool	Mosaic	50 g	20 min	12 %
Brzeczka schłodzona do 80 C i chmiel sypnięty na 20 minut				
Whirlpool	Cascade	50 g	20 min	7.1 %
Brzeczka schłodzona do 80 C i chmiel sypnięty na 20 minut				
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	7.1 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	2.5 g	Boil	15 min
Water Agent	Chlorek wapnia	10 g	Mash	70 min
Flavor	Mango	1000 g	Secondary	9 day(s)
Flavor	Ananas	1500 g	Secondary	9 day(s)

### Notes

- Fermentacja burzliwa 17-20 C 7 dni  
 Fermentacja cicha 17-20 C 14 dni  
 Po dodaniu laktozy ekstrakt z 15 Blg podniósł się do 18 Blg. Po stratach z chmielenia wyszło 23 litry brzezki.  
 Owoce dodane w postaci pulpy, a 5 dni przed końcem 50 gram Mosaica i Cascadea.  
 Dodano 105 gram glukozy.  
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