

# Tropical IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	thomas fawcett pale ale	1 kg (25.8%)	83 %	6
Grain	Viking Pilsner malt	1 kg (25.8%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (12.9%)	82 %	4
Grain	Platki owsiane	0.4 kg (10.3%)	85 %	3
Grain	castle malting oat malt	0.3 kg (7.8%)	73 %	3
Grain	Weyermann - Carapils	0.12 kg (3.1%)	78 %	4
Grain	Rice, Flaked	0.25 kg (6.5%)	70 %	2
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (7.8%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	15 min	12.9 %
Boil	Huell Melon	5 g	15 min	7.5 %
Boil	sabro	5 g	15 min	15 %
Boil	Eureka!	5 g	15 min	18 %

Aroma (end of boil)	Citra	5 g	5 min	12.9 %
Aroma (end of boil)	Huell Melon	5 g	5 min	7.5 %
Aroma (end of boil)	sabro	5 g	5 min	15 %
Aroma (end of boil)	Eureka!	5 g	5 min	18 %
Dry Hop	Mosaic	50 g	5 day(s)	12.3 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Huell Melon	30 g	3 day(s)	7.5 %
Dry Hop	sabro	30 g	3 day(s)	15 %
Dry Hop	Eureka!	30 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP095	Ale	Slant	120 ml	---

## Notes

- Mosaic dodaję w drugim dniu fermentacji burzliwej w woreczku i trzymam go 4 dni w piwie

Chmilenie na zimno:

po 15g każdego chmielu w dniu przelewania na cichą

po 15g każdego chmielu w 2gim dniu fer.cichej

*Apr 7, 2020, 10:05 AM*