

Tropical Lekkisz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **41**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (22.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Dry Hop | Amarillo | 80 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 65 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 65 g | 5 day(s) | 13.2 % |

Yeasts

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

Notes

- Tępa, mocna goryczka, nie powalający aromat (stare chmiele?)
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