

# Tropical Lekkisz

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- 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?)  
*Mar 10, 2018, 5:57 PM*