

Tropical Session IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.2**
- Style **Fruit Beer**

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 **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (59.2%) | 85 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 0.7 kg (13.8%) | 81 % | 4 |
| Sugar | Zawartość cukru w owocach | 0.27 kg (5.3%) | 95 % | 1 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 60 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.9%) | 85 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (5.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Cashmere | 20 g | 60 min | 8.8 % |
| Boil | Cashmere | 20 g | 15 min | 8.8 % |
| Aroma (end of boil) | Cashmere | 20 g | 5 min | 8.8 % |
| Whirlpool | Cashmere | 20 g | 5 min | 8.8 % |
| Dry Hop | Cashmere | 20 g | 7 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M66 Hophead Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Other | Pulpa z mango | 850 g | Secondary | 7 day(s) |
| Other | Pulpa z marakui | 565 g | Secondary | 7 day(s) |