

# Tropical White IPA 12L

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Chevallier Malt	1.8 kg (51.4%)	82.23 %	6
Grain	Best Wheat Malt	1.7 kg (48.6%)	80.06 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	16 %
Aroma (end of boil)	Perle	8 g	0 min	8.3 %
Aroma (end of boil)	Citra	8 g	0 min	12 %
Aroma (end of boil)	Amarillo	8 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11.5 g	---