

## tropicale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	riwaka	50 g	30 min	5.5 %
Whirlpool	riwaka	50 g	20 min	5.5 %
Boil	pacyfica	20 g	50 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand