

Tropikalne Ale

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **14**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (70.6%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.8%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.25 kg (5.9%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 15 g | 20 min | 5.2 % |
| Boil | Cascade PL | 35 g | 2 min | 5.2 % |
| Boil | Citra | 30 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Flavor | marakuja | 500 g | Secondary | 7 day(s) |

| | | | | |
|--------|-------------|-------|-----------|----------|
| Flavor | brzoskwinia | 500 g | Secondary | 7 day(s) |
| Flavor | ananas | 500 g | Secondary | 7 day(s) |