

# First Tropical IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	1 kg (43.5%)	95 %	4
Grain	Pale Malt (2 Row) UK	0.5 kg (21.7%)	78 %	6
Grain	Vienna Malt	0.5 kg (21.7%)	78 %	8
Grain	Oats, Flaked	0.3 kg (13%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	El Dorado	10 g	10 min	15 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	El Dorado	10 g	0 min	15 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

Dry Hop	El Dorado	20 g	5 day(s)	15 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis