

Tropical Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Boil | Galaxy | 25 g | 5 min | 15 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 25 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Safbrew W-34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Spice | Suszone skórki pomarańczy | 20 g | Boil | 10 min |