

# TROPICAL APA

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- Gravity **11.9 BLG**
- ABV **4.6 %**
- IBU **59.1**
- SRM **3.8287539006142**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **-9.6 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	2.5 kg	79.63 %	6
Grain	Pilsner Malt	1.3 kg	81.12 %	4
Grain	Oats, Flaked	0.5 kg	79.63 %	2
Grain	Wheat Malt	0.5 kg	83.61 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Simcoe	40 g	10 min	13 %
	Eureka	30 g	20 min	17 %
	Mosaic	40 g	10 min	12.3 %
Dry Hop	Ekuanot (Equinox)	40 g	5 day(s)	15 %
Dry Hop	Eureka	30 g	5 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle American	Ale	Dry	--- g	---