

## Tropical APA

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- Gravity **10.4 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **15 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.9 kg (83.1%)	79 %	6
Grain	Briess - Carapils Malt	0.3 kg (5.1%)	74 %	3
Grain	Oats, Malted	0.5 kg (8.5%)	80 %	2
Grain	Strzegom Monachijski typ II	0.2 kg (3.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	10 g	15 min	10 %
Boil	Mandarina Bavaria	15 g	15 min	10 %
Boil	Mandarina Bavaria	20 g	5 min	10 %
Dry Hop	Mandarina Bavaria	100 g	10 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Liquid	35 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	suszone kiwi	100 g	Boil	15 min
Other	suszona mandarynka	100 g	Boil	15 min
Other	suszona pomarańcza	100 g	Boil	15 min
Other	suszony ananas	150 g	Boil	15 min
Other	skórka pomarańczy	30 g	Boil	10 min
Other	skórka ,mandarynki	30 g	Boil	10 min
Other	skórka cytryny	15 g	Boil	10 min