

# Tropical chill APA

---

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **19**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Mieszanka owoców tropikalnych	60 g	Secondary	7 day(s)
Flavor	pulpa mango	500 g	Secondary	7 day(s)