

Tropical IPA

- Gravity **15 BLG**
- ABV ---
- IBU **59**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (90.9%)	80 %	8
Grain	Weyermann - Caraamber	0.2 kg (6.1%)	75 %	65
Grain	Carahell	0.1 kg (3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zeus	10 g	60 min	16 %
Boil	mosaic	10 g	30 min	12 %
Boil	amarillo	10 g	10 min	7.5 %
Boil	mosaic	10 g	5 min	12 %
Boil	amarillo	10 g	5 min	7.5 %
Aroma (end of boil)	el dorado	10 g	0 min	15 %
Aroma (end of boil)	enigma	10 g	0 min	16 %
Dry Hop	mosaic	10 g	3 day(s)	12 %
Dry Hop	amarillo	10 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S-05	Ale	Slant	100 ml	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	liofilizowany ananas	30 g	Boil	15 min
Flavor	ananas/mango pulpa	500 g	Secondary	7 day(s)