

# TROPICAL IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **93**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (57.7%)  | 82 %   | 4   |
| Grain | Viking Wheat Malt   | 1 kg (19.2%)  | 83 %   | 5   |
| Grain | Rice, Flaked        | 0.4 kg (7.7%) | 70 %   | 2   |
| Grain | Rye, Flaked         | 0.4 kg (7.7%) | 78.3 % | 4   |
| Grain | Barley, Flaked      | 0.4 kg (7.7%) | 70 %   | 4   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Marynka     | 40 g   | 60 min | 10 %       |
| Whirlpool | Sabro       | 50 g   | 30 min | 15 %       |
| Whirlpool | Sorachi Ace | 50 g   | 30 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Notes

- Whirlpool w 78stopniach, ibu powinno być na poziomie 45.  
*Sep 1, 2021, 9:48 PM*