

# TROPICAL IPA

---

- 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*