

# Tropical IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **63**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (87.5%)	81 %	4
Grain	Platki pszeniczne	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Denali	20 g	15 min	14 %
Whirlpool	Equinox	20 g	0 min	13.1 %
Whirlpool	Denali	20 g	0 min	14 %
Dry Hop	Denali	40 g	2 day(s)	14 %
Dry Hop	Equinox	40 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	80 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Laktoza	400 g	Boil	15 min
Spice	Pulpa z papai	450 g	Secondary	10 day(s)
Spice	Pulpa z marakui	565 g	Secondary	10 day(s)