

Tropical IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **89**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Ale - Maris Otter | 5.5 kg (88%) | 80 % | 7 |
| Grain | Karmelowy Jasny - Strzegom | 0.25 kg (4%) | 75 % | 30 |
| Grain | Weyermann - Monachijski II | 0.5 kg (8%) | 80 % | 21 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 50 min | 13 % |
| Boil | Rakau (NZ) | 10 g | 45 min | 9.5 % |
| Boil | Rakau (NZ) | 30 g | 30 min | 9.5 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Azacca | 30 g | 10 min | 14 % |
| Dry Hop | Chinook | 25 g | 3 day(s) | 13 % |
| Dry Hop | Rakau (NZ) | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Azacca | 70 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 50g - Chinook
50g - Rakau
50g - Citra
100g - Azacca
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