

Tropical Lager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **52 C**, Time **2 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **2 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Vienna Nature - Castle Malting | 4 kg (76.9%) | 80 % | 6 |
| Grain | Viking - Pale Ale malt | 0.5 kg (9.6%) | 80 % | 6 |
| Grain | Viking - Caramel Pale mal | 0.2 kg (3.8%) | 75 % | 20 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.2 kg (3.8%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Chmiel Melon | 15 g | 30 min | 8.9 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Chmiel Melon | 35 g | 5 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka Pomarańczy | 20 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Flavor | Trawa Cytrynowa | 5 g | Boil | 10 min |