

Żar w tropikach

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.15 kg (58.3%) | 80 % | 5 |
| Grain | Pilzneński | 1.6 kg (29.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.65 kg (12%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 13 g | 60 min | 13 % |
| Boil | Simcoe | 50 g | 10 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Whirlpool | Eureka! | 37 g | 10 min | 18 % |
| Dry Hop | Eureka! | 37 g | 3 day(s) | 18 % |
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 400 ml | White Labs |