

## Destination Unknown (Tropical IPA)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (70.3%)	80 %	5
Grain	Viking Wheat Malt	0.4 kg (12.5%)	83 %	5
Grain	Viking Vienna Malt	0.4 kg (12.5%)	79 %	7
Grain	Płatki owsiane	0.15 kg (4.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	60 min	13.8 %
Aroma (end of boil)	Centinental	9 g	0 min	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas 1,5 szt.	300 g	Secondary	8 day(s)
Flavor	Mango	100 g	Secondary	8 day(s)
Flavor	Skórka cytryny	7.5 g	Boil	5 min