

# Tropical AIPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **101**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (3.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.7 %
Boil	Marynka	25 g	60 min	10.5 %
Boil	Mosaic	65 g	15 min	12 %
Boil	Citra	20 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---