

# Tropical Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (16.7%) | 79 %  | 10  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 10 g   | 60 min   | 12 %       |
| Boil    | Citra  | 25 g   | 5 min    | 12 %       |
| Boil    | Galaxy | 25 g   | 5 min    | 15 %       |
| Dry Hop | Citra  | 15 g   | 7 day(s) | 12 %       |
| Dry Hop | Galaxy | 25 g   | 7 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Fining | Mech Irlandzki            | 5 g    | Boil    | 10 min |
| Spice  | Suszone skórki pomarańczy | 20 g   | Boil    | 10 min |