

Tropical ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **4.9**
- Style **White 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (40.8%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (34%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.8%) | 79 % | 10 |
| Grain | Rice, Flaked | 0.5 kg (6.8%) | 70 % | 2 |
| Grain | Płatki pszeniczne | 0.35 kg (4.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Eureka! | 50 g | 10 min | 18 % |
| Aroma (end of boil) | Summit | 50 g | 5 min | 17 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Summit | 50 g | 4 day(s) | 17 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |