

Tropical IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (16.7%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|------|-----------|----------|
| Flavor | liofilizowane mix banan mandarynka kiwi ananas | 60 g | Boil | 15 min |
| Flavor | liofilizowane mix banan mandarynka kiwi ananas | 60 g | Secondary | 7 day(s) |