

Tropical IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **85**
- SRM **4.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 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)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (33.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Dry Hop | Galaxy | 30 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|--------|
| Flavor | liofilizowany ananas | 90 g | Boil | 10 min |