

Tropical IPA - pulpa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3.6 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | USA Jaryllo | 17.5 g | 60 min | 13.2 % |
| Boil | . | 25 g | 0 min | 14.2 % |
| Dry Hop | . | 25 g | 7 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Ananas | 400 g | Secondary | 7 day(s) |
| Flavor | Mango | 400 g | Secondary | 7 day(s) |
| Flavor | Kiwi | 400 g | Secondary | 7 day(s) |