

Żar w tropikach

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (58.3%)	80 %	5
Grain	Pilzneński	1.6 kg (29.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (12%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Simcoe	50 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Whirlpool	Eureka!	37 g	10 min	18 %
Dry Hop	Eureka!	37 g	3 day(s)	18 %
Dry Hop	Ekuanot	50 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	400 ml	White Labs