

#13.2 Tropical NEIPA (Chmielenie)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.8 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt | 0.7 kg (76.1%) | 80 % | 4 |
| Grain | Carabelge | 0.04 kg (4.3%) | 80 % | 30 |
| Grain | Monachijski | 0.09 kg (9.8%) | 80 % | 16 |
| Grain | Pszeniczny | 0.04 kg (4.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.05 kg (5.4%) | 85 % | 3 |
| Grain | Caraaroma | 0 kg | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Citra | 3 g | 60 min | 11.8 % |
| Whirlpool | Amarillo | 5 g | 0 min | 8.9 % |
| Whirlpool | Centennial | 5 g | 0 min | 8.7 % |
| Whirlpool | Cascade | 5 g | 0 min | 5.8 % |
| Whirlpool | Citra | 5 g | 0 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 2 g | Fermentis |