

# Tropical APA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **77**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.1%)	80 %	5
Grain	Viking Wheat Malt	2 kg (27.5%)	83 %	5
Grain	Caramel/Crystal Malt - 120L	0.26 kg (3.6%)	72 %	150
Grain	Platki owsiane	1 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	11.5 %
Boil	Chinook	30 g	40 min	13 %
Aroma (end of boil)	Falconer's Flight	30 g	15 min	10 %
Aroma (end of boil)	Cashmere	30 g	10 min	6.7 %
Whirlpool	Falconer's Flight	30 g	0 min	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Falconer's Flight	30 g	7 day(s)	70 %
Dry Hop	Cashmere	30 g	7 day(s)	6.7 %

## Yeasts

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

US-05	Ale	Slant	250 ml	---
-------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	2000 g	Secondary	10 day(s)