

# Tropical Australian Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Strzegom Wiedeński	4 kg (80%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	25 g	10 min	14.2 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %
Boil	Magnum	17 g	50 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	800 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1500 g	Secondary	10 day(s)