

# Tropical IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (64.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (19.6%)	81 %	6
Grain	Strzegom Karmel 150	0.4 kg (7.8%)	75 %	150
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %
Boil	Oktawia	15 g	30 min	7.1 %
Boil	Izabella	10 g	10 min	5 %
Boil	Amarillo	5 g	10 min	7.1 %
Whirlpool	Izabella	10 g	0 min	5 %
Whirlpool	Amarillo	15 g	0 min	7.1 %
Whirlpool	Mosaic	10 g	0 min	10.4 %
Dry Hop	Izabella	30 g	4 day(s)	5 %
Dry Hop	Amarillo	30 g	4 day(s)	7.1 %
Dry Hop	Mosaic	40 g	4 day(s)	10.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	skórka i sok z pomarańczy	50 g	Secondary	4 day(s)