

# Tropical IPA 15 BLG 27.01.2018

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (71.6%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (11.9%)   | 83 %  | 5   |
| Grain | Viking Vienna Malt   | 1 kg (11.9%)   | 79 %  | 7   |
| Grain | Płatki owsiane       | 0.38 kg (4.5%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Azacca | 25 g   | 60 min | 10.6 %     |
| Aroma (end of boil) | Azacca | 15 g   | 0 min  | 10.6 %     |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa U.S. West Coast | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name                   | Amount | Use for   | Time     |
|--------|------------------------|--------|-----------|----------|
| Flavor | Ananas 1,5 szt.        | 1000 g | Secondary | 8 day(s) |
| Flavor | Melon Cantalupa 1 szt. | 400 g  | Secondary | 8 day(s) |

## Notes

- Brzeczka nastawna 15 BLG  
Temperatura fermentacji 17-18 °C  
Po 7 dniach fermentacji dodane owoce.  
Po 8 dniach złane na cichą fermentację. 5 BLG  
Po kolejnych 7 dniach rozlew z dodatkiem 110 g glukozy rozpuszczonej w 200 ml wody. 5 BLG  
W butelkach 24l piwa.  
DMS  
Zbyt niska goryczka.  
Zbyt niskie nagazowanie.  
*Feb 25, 2018, 7:26 AM*