

Tropical IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **102**
- SRM **11.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	4.5
Grain	Weyermann pszeniczny jasny	2 kg (20%)	80 %	4.5
Grain	Karmelowy Jęczmienny	1 kg (10%)	80 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	16.6 %
Boil	Chinook	50 g	40 min	10 %
Boil	Centennial	20 g	15 min	10.1 %
Boil	Simcoe	20 g	10 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	20 g	Mash	---
Fining	Mech Irlandzki	7 g	Boil	15 min
Flavor	Sok Ananas	100 g	Boil	5 min
Flavor	Sok Pomarańcza	100 g	Secondary	5 day(s)
Flavor	Pulpa Mango	100 g	Secondary	3 day(s)

Notes

- 53 zł słody
49 zł chmiele
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