

Tropical IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|----------------|-------|-----|
| Grain | thomas fawcett pale ale | 1 kg (25.8%) | 83 % | 6 |
| Grain | Viking Pilsner malt | 1 kg (25.8%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (12.9%) | 82 % | 4 |
| Grain | Platki owsiane | 0.4 kg (10.3%) | 85 % | 3 |
| Grain | castle malting oat malt | 0.3 kg (7.8%) | 73 % | 3 |
| Grain | Weyermann - Carapils | 0.12 kg (3.1%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (6.5%) | 70 % | 2 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.3 kg (7.8%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Citra | 5 g | 15 min | 12.9 % |
| Boil | Huell Melon | 5 g | 15 min | 7.5 % |
| Boil | sabro | 5 g | 15 min | 15 % |
| Boil | Eureka! | 5 g | 15 min | 18 % |

| | | | | |
|---------------------|-------------|------|----------|--------|
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.9 % |
| Aroma (end of boil) | Huell Melon | 5 g | 5 min | 7.5 % |
| Aroma (end of boil) | sabro | 5 g | 5 min | 15 % |
| Aroma (end of boil) | Eureka! | 5 g | 5 min | 18 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 12.3 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12.9 % |
| Dry Hop | Huell Melon | 30 g | 3 day(s) | 7.5 % |
| Dry Hop | sabro | 30 g | 3 day(s) | 15 % |
| Dry Hop | Eureka! | 30 g | 3 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP095 | Ale | Slant | 120 ml | --- |

Notes

- Mosaic dodaję w drugim dniu fermentacji burzliwej w woreczku i trzymam go 4 dni w piwie

Chmilenie na zimno:

po 15g każdego chmielu w dniu przelewania na cichą

po 15g każdego chmielu w 2gim dniu fer.cichej

Apr 7, 2020, 10:05 AM