

# Tropical IPA - pulpa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3.6 kg (100%) | 80 %  | 6   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | USA Jaryllo | 17.5 g | 60 min   | 13.2 %     |
| Boil    | .           | 25 g   | 0 min    | 14.2 %     |
| Dry Hop | .           | 25 g   | 7 day(s) | 14.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Ananas | 400 g  | Secondary | 7 day(s) |
| Flavor | Mango  | 400 g  | Secondary | 7 day(s) |
| Flavor | Kiwi   | 400 g  | Secondary | 7 day(s) |