

# Tropical IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **89**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Maris Otter	5.5 kg (88%)	80 %	7
Grain	Karmelowy Jasny - Strzegom	0.25 kg (4%)	75 %	30
Grain	Weyermann - Monachijski II	0.5 kg (8%)	80 %	21

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	50 min	13 %
Boil	Rakau (NZ)	10 g	45 min	9.5 %
Boil	Rakau (NZ)	30 g	30 min	9.5 %
Boil	Citra	20 g	15 min	12 %
Boil	Azacca	30 g	10 min	14 %
Dry Hop	Chinook	25 g	3 day(s)	13 %
Dry Hop	Rakau (NZ)	10 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Azacca	70 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 50g - Chinook  
50g - Rakau  
50g - Citra  
100g - Azacca  
*Sep 27, 2016, 9:06 AM*