

# Tropical Lager

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **52 C**, Time **2 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **2 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Nature - Castle Malting	4 kg (76.9%)	80 %	6
Grain	Viking - Pale Ale malt	0.5 kg (9.6%)	80 %	6
Grain	Viking - Caramel Pale mal	0.2 kg (3.8%)	75 %	20
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	4
Grain	Platki jęczmienne	0.2 kg (3.8%)	60 %	4
Grain	Platki owsiane	0.2 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Melon	15 g	30 min	8.9 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %
Aroma (end of boil)	Chmiel Melon	35 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Pomarańczy	20 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	10 min
Flavor	Trawa Cytrynowa	5 g	Boil	10 min