

Tropical NE IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 2-rzędowy | 2.3 kg (63.9%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (19.4%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Galaxy | 6 g | 25 min | 13.6 % |
| Boil | Ella (AUS) | 6 g | 25 min | 14.6 % |
| Boil | Nelson Sauvín | 6 g | 25 min | 11 % |
| Dry Hop | Galaxy | 10 g | 3 day(s) | 13.6 % |
| Dry Hop | Ella (AUS) | 13 g | 3 day(s) | 14.6 % |
| Dry Hop | Nelson Sauvín | 20 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp067 | Ale | Slant | 200 ml | --- |