

# Tropical Session IPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.2**
- Style **Fruit Beer**

## 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 **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (59.2%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	0.7 kg (13.8%)	81 %	4
Sugar	Zawartość cukru w owocach	0.27 kg (5.3%)	95 %	1
Grain	Płatki owsiane	0.3 kg (5.9%)	60 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.9%)	85 %	5
Sugar	Milk Sugar (Lactose)	0.3 kg (5.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	20 g	60 min	8.8 %
Boil	Cashmere	20 g	15 min	8.8 %
Aroma (end of boil)	Cashmere	20 g	5 min	8.8 %
Whirlpool	Cashmere	20 g	5 min	8.8 %
Dry Hop	Cashmere	20 g	7 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z mango	850 g	Secondary	7 day(s)
Other	Pulpa z marakui	565 g	Secondary	7 day(s)