

# Tropicalpaka Passion Fruit Double IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Pszeniczny	2 kg (19%)	85 %	4
Grain	Płatki owsiane	1 kg (9.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Sabro	15 g	20 min	15 %
Dry Hop	Sabro	20 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.4 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1500 g	Secondary	7 day(s)