

# Tropical IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Castle Pale Ale       | 3 kg (90.9%)  | 80 %  | 8   |
| Grain | Weyermann - Caraamber | 0.2 kg (6.1%) | 75 %  | 65  |
| Grain | Carahell              | 0.1 kg (3%)   | 77 %  | 26  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | zeus      | 10 g   | 60 min   | 16 %       |
| Boil                | mosaic    | 10 g   | 30 min   | 12 %       |
| Boil                | amarillo  | 10 g   | 10 min   | 7.5 %      |
| Boil                | mosaic    | 10 g   | 5 min    | 12 %       |
| Boil                | amarillo  | 10 g   | 5 min    | 7.5 %      |
| Aroma (end of boil) | el dorado | 10 g   | 0 min    | 15 %       |
| Aroma (end of boil) | enigma    | 10 g   | 0 min    | 16 %       |
| Dry Hop             | mosaic    | 10 g   | 3 day(s) | 12 %       |
| Dry Hop             | amarillo  | 10 g   | 3 day(s) | 7.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |       |        |     |
|------|-----|-------|--------|-----|
| S-05 | Ale | Slant | 100 ml | --- |
|------|-----|-------|--------|-----|

### Extras

| Type   | Name                 | Amount | Use for   | Time     |
|--------|----------------------|--------|-----------|----------|
| Flavor | liofilizowany ananas | 30 g   | Boil      | 15 min   |
| Flavor | ananas/mango pulpa   | 500 g  | Secondary | 7 day(s) |