

## IPA tropic

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **45**
- SRM **11.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (90.9%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 1 kg (9.1%)   | 75 %  | 150 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 50 g   | 30 min | 13 %       |
| Whirlpool           | Citra   | 50 g   | 5 min  | 12 %       |
| Whirlpool           | Mosaic  | 50 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Sabro   | 50 g   | 5 min  | 15 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name   | Amount | Use for | Time  |
|--------|--------|--------|---------|-------|
| Flavor | Malina | 50 g   | Boil    | 5 min |