



# Tropicana IPA - El Dorado

Method: **All Grain**  
 Style: **American IPA**  
 Boil Time: **90 min**  
 Batch Size: **15 liters** (fermentor volume)  
 Boil Size: **22.5 liters**  
 Boil Gravity: **1.042** (recipe based estimate)  
 Efficiency: **72%** (brew house)  
 Calories: **206 calories** (Per 355mL)

Original Gravity: **1.063**      Final Gravity: **1.011**      ABV (standard): **6.85%**  
 IBU (tinseth): **53.01**      SRM (morey): **4.27**      Mash pH **5.34**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
1.7 kg	German - Pilsner	38	1.6	40.5%
1.7 kg	German - Pale Ale	39	2.3	40.5%
0.2 kg	German - Carapils	35	1.3	4.8%
0.1 kg	German - Acidulated Malt	27	3.4	2.4%
0.5 kg	Flaked Oats	33	2.2	11.9%
<b>4.2 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
25 g	Mandarina Bavaria	Pellet	8.7	Boil	10 min	14.34
25 g	El Dorado	Pellet	11	Whirlpool at 90 °C	20 min	18.34
25 g	Mosaic	Pellet	12.2	Whirlpool at 90 °C	20 min	20.34
25 g	El Dorado	Pellet	11	Dry Hop	7 days	
25 g	Mosaic	Pellet	12.2	Dry Hop	7 days	

## Hops Summary

Amount	Variety	Type	AA
50 g	El Dorado	Pellet	11
25 g	Mandarina Bavaria	Pellet	8.7
50 g	Mosaic	Pellet	12.2
<b>125 g</b>	<b>Total</b>		

## Mash Guidelines

Amount	Description	Type	Temp	Time
12.2 L	Hold mash temp @ 150°	Infusion	66 °C	60 min
8.3 L	ramp for 15 min, hold for 10 mins	Infusion	77 °C	15 min
6 L		Sparge	77 °C	60 min

Starting Mash Thickness: 3 L/kg

## Other Ingredients

Amount	Name	Type	Use	Time
7 g	Calcium Chloride	Water Agt	Mash	1 hr.
4 g	Epsom Salt	Water Agt	Mash	1 hr.

## Yeast

Fermentis / Safale - Safale - American Ale Yeast US-05  
**Amount:** 1.5  
**Attenuation (avg):** 81%      **Flocculation:** Medium  
**Optimum Temp:** 12 - 25 °C      **Starter:** Yes  
**Fermentation Temp:** 20 °C      **Pitch Rate:** 1.0 (M cells / ml / ° P) 232 B cells required

## Priming

CO<sub>2</sub> Level: 2.2 Volumes

## Target Water Profile: Light colored and hoppy