

# Las Teutoński

---

- Gravity **16.8 BLG**
- ABV ---
- IBU **64**
- SRM **34.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%)  | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.3 kg (4.4%) | 79 %  | 45  |
| Grain | Pszeniczny           | 1 kg (14.7%)  | 85 %  | 4   |
| Grain | Carafa II            | 0.5 kg (7.4%) | 70 %  | 812 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 30 g   | 60 min   | 11.4 %     |
| Boil    | Simcoe | 50 g   | 20 min   | 11.4 %     |
| Boil    | Simcoe | 50 g   | 0 min    | 11.4 %     |
| Dry Hop | Simcoe | 70 g   | 5 day(s) | 11.4 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 23 g   | ---        |