

# Teddy Bear II

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (27%)	80 %	6
Grain	Vienna Malt	2 kg (27%)	78 %	20
Grain	Oats, Malted	1 kg (13.5%)	80 %	2
Grain	Oats, Flaked	2.4 kg (32.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	40 min	15.4 %
Boil	Waimea	10 g	5 min	17 %
Boil	Citra	30 g	5 min	12 %
Boil	Simcoe	30 g	5 min	13.1 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Simcoe	30 g	4 day(s)	13.1 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
s-33	Ale	Dry	11.5 g	fermentis