

Tee Ipa

- Gravity **16.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**

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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (35.3%) | 80 % | 5 |
| Grain | Pilznieński | 3 kg (35.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (23.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Cascade | 20 g | 50 min | 6.5 % |
| Boil | Citra | 20 g | 50 min | 13.6 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 10.1 % |