

## # Jurli Tee

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.47 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	4 kg (81.6%)	80 %	4
Grain	Carabelge	0.5 kg (10.2%)	80 %	30
Grain	Carahell	0.3 kg (6.1%)	77 %	26
Grain	Sauermalz	0.1 kg (2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	14.1 %
Boil	Summit	5 g	5 min	14.1 %
Boil	Centennial	20 g	5 min	10.6 %
Dry Hop	Citra	50 g	14 day(s)	13.8 %