

Teddy pale Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **16**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.27 kg (62.5%)	80 %	7
Grain	Oats, Flaked	0.91 kg (25%)	80 %	2
Grain	Honey Malt	0.45 kg (12.5%)	80 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	7.09 g	60 min	12 %
Dry Hop	Citra	56.7 g	10 day(s)	12 %