

## Herbatka u Tadka v.2

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **86**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type    | Name                         | Amount         | Yield | EBC |
|---------|------------------------------|----------------|-------|-----|
| Grain   | Simpsons - Golden Promise    | 1.5 kg (24.5%) | 81 %  | 4   |
| Grain   | Simpsons - Caramalt          | 0.5 kg (8.2%)  | 71 %  | 42  |
| Grain   | Simpsons - Wheat Malt        | 0.33 kg (5.4%) | 83 %  | 5   |
| Grain   | Simpsons - Finest Lager Malt | 3.5 kg (57.1%) | 81 %  | 3   |
| Adjunct | Oats, Flaked                 | 0.3 kg (4.9%)  | 80 %  | 2   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort          | Chinook  | 40 g   | 60 min   | 13 %       |
| Boil                | Citra    | 20 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Dry Hop             | Chinook  | 20 g   | 5 day(s) | 13 %       |

### Yeasts

| <b>Name</b>                          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's<br>M44 US West Coast | Ale         | Dry         | 10 g          | Mangrove Jack's   |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | Herbata     | 50 g          | Boil           | 5 min       |