

Single Hop TNT

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **12.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (69%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.6%) | 79 % | 16 |
| Grain | Strzegom pszeniczny | 0.5 kg (8.6%) | 81 % | 6 |
| Grain | Caraaroma | 0.3 kg (5.2%) | 78 % | 400 |
| Grain | Weyermann - Carapils | 0.5 kg (8.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|----------|------------|
| Boil | TnT | 20 g | 60 min | 12.2 % |
| Boil | TnT | 40 g | 10 min | 12.2 % |
| Boil | TnT | 40 g | 1 min | 12.2 % |
| Dry Hop | TnT | 70 g | 6 day(s) | 12.2 % |
| Dry Hop | TnT | 30 g | 3 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |