

## teen

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- Gravity **14.5 BLG**
- ABV ---
- IBU **120**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (75.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (13.7%)	79 %	22
Grain	Żytni	0.8 kg (11%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	55 min	13.2 %
Boil	Citra	35 g	50 min	12.4 %
Boil	Simcoe	25 g	45 min	13.2 %
Boil	Citra	25 g	40 min	12.4 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Citra	25 g	10 min	12.4 %
Dry Hop	Simcoe	15 g	10 day(s)	13 %
Dry Hop	Citra	15 g	10 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale