

# Las Teutoński

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- Gravity **16.8 BLG**
- ABV ---
- IBU **64**
- SRM **34.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Carafa II	0.5 kg (7.4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.4 %
Boil	Simcoe	50 g	20 min	11.4 %
Boil	Simcoe	50 g	0 min	11.4 %
Dry Hop	Simcoe	70 g	5 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---