

# 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
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

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