

Teddy Bear II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (27%) | 80 % | 6 |
| Grain | Vienna Malt | 2 kg (27%) | 78 % | 20 |
| Grain | Oats, Malted | 1 kg (13.5%) | 80 % | 2 |
| Grain | Oats, Flaked | 2.4 kg (32.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Waimea | 20 g | 40 min | 15.4 % |
| Boil | Waimea | 10 g | 5 min | 17 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Simcoe | 30 g | 5 min | 13.1 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.1 % |
| Dry Hop | Chinook | 30 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| s-33 | Ale | Dry | 11.5 g | fermentis |