

Jurli Tee

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.47 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt | 4 kg (81.6%) | 80 % | 4 |
| Grain | Carabelge | 0.5 kg (10.2%) | 80 % | 30 |
| Grain | Carahell | 0.3 kg (6.1%) | 77 % | 26 |
| Grain | Sauermalz | 0.1 kg (2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Summit | 20 g | 60 min | 14.1 % |
| Boil | Summit | 5 g | 5 min | 14.1 % |
| Boil | Centennial | 20 g | 5 min | 10.6 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 13.8 % |