

# Red Devil TeaPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **8.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (83.3%)	80 %	7
Grain	Caraamber	0.5 kg (16.7%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	citra	20 g	5 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---