

# TealPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **120**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (14.3%)	82 %	5
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	70 min	14 %
Boil	Zeus	30 g	70 min	14.6 %
Boil	Zeus	30 g	30 min	14.6 %
Aroma (end of boil)	Cascade	30 g	2 min	6.4 %
Aroma (end of boil)	H. Tradition	25 g	1 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata	10 g	Boil	10 min