

# Tee Ipa

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- Gravity **16.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**

## 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (35.3%)  | 80 %  | 5   |
| Grain | Pilznieński          | 3 kg (35.3%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 2 kg (23.5%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (5.9%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Cascade  | 20 g   | 50 min   | 6.5 %      |
| Boil    | Citra    | 20 g   | 50 min   | 13.6 %     |
| Dry Hop | Amarillo | 10 g   | 5 day(s) | 10.1 %     |