

# TERAKOTA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 6 kg (71.4%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński       | 2 kg (23.8%)  | 79 %  | 10  |
| Grain | Słód pszeniczny Bestmalz | 0.4 kg (4.8%) | 82 %  | 5   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnat | 35 g   | 60 min   | 11.2 %     |
| Whirlpool | Mosaic | 100 g  | 0 min    | 12.1 %     |
| Dry Hop   | Mosaic | 100 g  | 7 day(s) | 12.1 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 25 ml  | Fermentis  |