

# Teycona

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **36**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.3 kg (5%)	68 %	1202
Grain	Weyermann - Pale Ale Malt	4.8 kg (79.3%)	85 %	7
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Weyermann - Carafa II specjal	0.2 kg (3.3%)	70 %	837
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	15 min	14 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale