

Herbatka u Tadka v.2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **86**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.5 kg (24.5%)	81 %	4
Grain	Simpsons - Caramalt	0.5 kg (8.2%)	71 %	42
Grain	Simpsons - Wheat Malt	0.33 kg (5.4%)	83 %	5
Grain	Simpsons - Finest Lager Malt	3.5 kg (57.1%)	81 %	3
Adjunct	Oats, Flaked	0.3 kg (4.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	40 g	60 min	13 %
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Chinook	20 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata	50 g	Boil	5 min