

Teddy Bear

- Gravity **15.2 BLG**
- ABV ---
- IBU **45**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Vienna Malt | 2 kg (25%) | 78 % | 8 |
| Grain | Oats, Malted | 2 kg (25%) | 80 % | 2 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 1 kg (12.5%) | 80 % | 2 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Weyermann - Carared | 0.5 kg (6.3%) | 75 % | 45 |
| Grain | Diastatyczny | 0.5 kg (6.3%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Merkur | 30 g | 40 min | 14 % |
| Aroma (end of boil) | Palisade | 30 g | 10 min | 7.5 % |
| Aroma (end of boil) | Chinook | 30 g | 10 min | 13 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Flavor | Sweet Orange Peel | 20 g | Boil | 5 min |
| Flavor | Bitter Orange Peel | 20 g | Boil | 5 min |
| Fining | Irish Moss | 5 g | Boil | 5 min |
| Water Agent | Phosphoric Acid | 3 g | Mash | 60 min |