

# 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