

# Tee Ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (35.3%)	80 %	5
Grain	Pilznieński	3 kg (35.3%)	81 %	4
Grain	Pszeniczny	2 kg (23.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	6.5 %
Boil	Citra	20 g	50 min	13.6 %
Dry Hop	Amarillo	10 g	5 day(s)	10.1 %