

# TEI PA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (54.3%)	80 %	5
Grain	Płatki owsiane	1.8 kg (39.1%)	85 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (6.5%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Mosaic	20 g	15 min	10 %
Whirlpool	Galaxy	20 g	15 min	15 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---