

#11 Gostyńskie Tea IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Best ale | 2.5 kg (47.2%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (9.4%) | 80 % | 3 |
| Grain | Pszeniczny | 1 kg (18.9%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann - nieśrtowane | 0.9 kg (17%) | 40 % | 45 |
| Sugar | Cukier | 0.4 kg (7.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 60 min | 9.8 % |
| Aroma (end of boil) | Citra | 10 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale | Dry | 11.5 g | safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|----------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 60 min |
| Flavor | Herbata Zielona | 50 g | Bottling | --- |