

#25 Gostyńskie Tea IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **48**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Biscuit Malt	1 kg (16.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	50 g	60 min	7 %
Aroma (end of boil)	Chinook	50 g	10 min	10.7 %
Dry Hop	Herbata zielona	100 g	2 day(s)	1 %
Dry Hop	Herbata Earl grey	100 g	2 day(s)	1 %
Dry Hop	Simcoe	60 g	1 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	SAFALE

Extras

Type	Name	Amount	Use for	Time
Fining	WHIRFLOCK	5 g	Boil	10 min