

## Apa z herbatą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (68.8%)	80 %	5
Grain	Briess - Pilsen Malt	1 kg (18.3%)	80.5 %	2
Grain	Pszeniczny	0.35 kg (6.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16
Grain	Carabelge	0.15 kg (2.8%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Marynka	25 g	5 min	10 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Herbata Ceylon Earl Grey	80 g	2 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	10 g	Boil	10 min