

# Green Tea IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **4 %**
- Size with trub loss **44.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **54.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **31.7 liter(s)** of **76C** water or to achieve **54.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	7 kg (62.5%)	80 %	5
Grain	Soufflet Pszeniczny	1 kg (8.9%)	85 %	4
Grain	Soufflet Monachijski	1 kg (8.9%)	80 %	16
Grain	Weyermann - Carapils	0.7 kg (6.3%)	78 %	4
Grain	Wheat, Raw	1 kg (8.9%)	60.9 %	4
Grain	Oat, Raw	0.5 kg (4.5%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook PL	50 g	80 min	7.3 %
Boil	Centennial PL	100 g	20 min	5.4 %
Aroma (end of boil)	Chinook PL	50 g	10 min	7.3 %
Whirlpool	Centennial PL	50 g	30 min	5.4 %
Whirlpool	Cascade PL	50 g	30 min	3.4 %
Dry Hop	Idaho 7	50 g	4 day(s)	12.7 %
Dry Hop	Cashmere	50 g	4 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
--	-----	-----	------	-----------------

### Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Biało-Zielona	50 g	Secondary	4 day(s)

### Notes

- Piwo podzielone na dwie części, jedna chmielona Idaho 7 i herbatą, druga Cashmere  
Dolane 3.5l wody bo wyszło za mocne do objetosci 41l - do zweryfikowania po rozlewie. przed dolaniem 18.3  
BRX  
*Jul 25, 2021, 10:55 AM*