

# GreenTEAPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58%)     | 80 %   | 5   |
| Grain | Pszeniczny           | 0.5 kg (7.2%)  | 85 %   | 4   |
| Grain | Strzegom Wiedeński   | 1.5 kg (21.7%) | 79 %   | 10  |
| Grain | Płatki owsiane       | 0.4 kg (5.8%)  | 85 %   | 3   |
| Sugar | Candi Sugar, Clear   | 0.5 kg (7.2%)  | 78.3 % | 2   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Cascade       | 20 g   | 50 min | 7.1 %      |
| Boil                | Cascade       | 20 g   | 20 min | 7.1 %      |
| Boil                | Chinook       | 20 g   | 20 min | 13 %       |
| Aroma (end of boil) | Cascade       | 30 g   | 0 min  | 7.1 %      |
| Aroma (end of boil) | Riwaka        | 20 g   | 0 min  | 5.7 %      |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 0 min  | 11 %       |
| Boil                | Nelson Sauvín | 20 g   | 50 min | 11 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>                | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------------------|---------------|----------------|-------------|
| Fining      | Whirfloc T                 | 2.5 g         | Boil           | 15 min      |
| Herb        | Herbata TET green bergamot | 100 g         | Secondary      | 5 day(s)    |
| Other       | Laktoza                    | 100 g         | Boil           | 15 min      |