

# Ice tea apa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **8.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	red active	2 kg (33.3%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	60 min	17 %
Boil	Nie wiem jeszcze	50 g	5 min	10 %
Boil	Earl Grey	50 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kafir	10 g	Boil	10 min