

Tea American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **66**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.2 kg (93.5%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.2%) | 76 % | 150 |
| Grain | Weyermann - Carapils | 0.25 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Cashmere | 25 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | 30 min |

| | | | | |
|-------------|-----------------|-------|------|--------|
| Fining | wirfloc | 5 g | Boil | 15 min |
| Water Agent | sól | 2.5 g | Mash | 30 min |
| Water Agent | kwas mlekowy 80 | 1.2 g | Mash | 30 min |