

Tea American Pale Ale v2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (93.8%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.1%) | 76 % | 150 |
| Grain | Weyermann - Carapils | 0.2 kg (3.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Sabro | 25 g | 15 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - American West Coast | Ale | Dry | 11 g | Lallemand |

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 | 4 g | Mash | 30 min |
| Water Agent | kwask mlekowy 80 | 0.98 g | Mash | 30 min |