

# TEA APA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	chateau pale ale	5 kg (100%)	79.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	55 min	12.5 %
Boil	Sorachi Ace	15 g	30 min	12.5 %
Boil	Sorachi Ace	20 g	15 min	12.5 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	12.5 %
Dry Hop	Sorachi Ace	40 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	50 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	matcha	30 g	Secondary	2 day(s)