

# Tea APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (85.4%)	80 %	5
Grain	Platki owsiane	0.3 kg (7.3%)	85 %	3
Grain	Carahell	0.2 kg (4.9%)	77 %	26
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Mosaic	18 g	0 min	10.4 %
Whirlpool	Nelson Sauvignon	25 g	0 min	11 %
Whirlpool	Motueka	25 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	Fermentis