

# Tea Ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash    | Cascade | 20 g   | 60 min   | 6 %        |
| Mash    | Cascade | 15 g   | 55 min   | 6 %        |
| Mash    | Cascade | 45 g   | 1 min    | 6 %        |
| Dry Hop | Cascade | 20 g   | 7 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type | Name | Amount | Use for   | Time     |
|------|------|--------|-----------|----------|
| Herb | Tea  | 100 g  | Secondary | 2 day(s) |