

# Tea IPA + American IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **77**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	57 g	60 min	11.7 %
Whirlpool	El Dorado	200 g	0 min	14.2 %
Dry Hop	Amarillo	200 g	2 day(s)	9.5 %

## Notes

- WODA <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=FCXZL6D>  
*Jul 26, 2021, 4:49 PM*