

# Tea Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Monachijski	0.5 kg (13.5%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---