

# Tea Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **6.9**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 4.5 kg (90%) | 80 %  | 4   |
| Grain | Caramunich® typ I    | 0.5 kg (10%) | 73 %  | 80  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 20 g   | 60 min | 11 %       |
| Boil    | Mosaic | 5 g    | 1 min  | 10 %       |
| Boil    | Summit | 5 g    | 1 min  | 17 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type | Name                 | Amount | Use for   | Time     |
|------|----------------------|--------|-----------|----------|
| Herb | Cherbata milk oolong | 20 g   | Secondary | 5 day(s) |