

## tea time

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **95**
- SRM **5.6**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 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	Pilznieński	5 kg (53.2%)	81 %	4
Grain	Pszeniczny	1 kg (10.6%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (36.2%)	80 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Aroma (end of boil)	Citra	100 g	30 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale BE 134	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	herbata zielona Cina Jaśmin	150 g	Secondary	1 day(s)
Other	herabata Ceylon Bob Jaśmin, bergamotka	150 g	Secondary	1 day(s)

### Notes

- nie wsypywać herbaty bez pośrednio do piwa , stosować torebki .  
BARDZO MĘTNE PIWO  
NA PODSTAWIE PRZEPISU BROWAR DOMOWY In(-1)  
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