

# TeaPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 %  | 4   |

## Hops

| Use for    | Name  | Amount | Time     | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | Citra | 15 g   | 60 min   | 12 %       |
| Boil       | Citra | 35 g   | 5 min    | 12 %       |
| Dry Hop    | Citra | 50 g   | 3 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type   | Name             | Amount | Use for  | Time |
|--------|------------------|--------|----------|------|
| Flavor | Herbata 50g/2.5l | 50 g   | Bottling | ---  |

## Notes

- Zacieranie/gotowanie/fermentacja na standardową 20l warkę, jednak 22.5 wychodzi poprzez planowane dodanie 2.5l herbaty przy rozlewie

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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