

# Tea APA 2020

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **40.3 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **34.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale    | 3 kg (45.8%)   | 79 %   | 6   |
| Grain | Viking Golden Ale    | 1.7 kg (26%)   | 79 %   | 12  |
| Grain | Viking Wheat Malt    | 1 kg (15.3%)   | 83 %   | 5   |
| Grain | Karmelowy Czerwony   | 0.3 kg (4.6%)  | 75 %   | 59  |
| Grain | Strzegom Karmel 150  | 0.2 kg (3.1%)  | 75 %   | 150 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (5.3%) | 76.1 % | 0   |

## Hops

| Use for    | Name   | Amount | Time     | Alpha acid |
|------------|--------|--------|----------|------------|
| First Wort | Magnum | 20 g   | 80 min   | 12 %       |
| Boil       | Mosaic | 10 g   | 15 min   | 10 %       |
| Boil       | Mosaic | 15 g   | 8 min    | 10 %       |
| Boil       | Mosaic | 25 g   | 0 min    | 10 %       |
| Dry Hop    | Citra  | 100 g  | 2 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                    |     |       |        |           |
|--------------------|-----|-------|--------|-----------|
| Safale US-05       | Ale | Slant | 100 ml | Fermentis |
| Gozdawa West-coast | Ale | Slant | 100 ml | Gozdawa   |

### Extras

| Type   | Name                   | Amount | Use for   | Time     |
|--------|------------------------|--------|-----------|----------|
| Flavor | Herbata Earl Grey      | 50 g   | Secondary | 1 day(s) |
| Flavor | Zielona herbata Sencha | 50 g   | Secondary | 1 day(s) |