

## TEA APA MILKY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

### Mash step by step

- Heat up **51 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 13 kg (76.5%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 3 kg (17.6%)  | 83 %  | 5   |
| Grain | Strzegom Karmel 30   | 1 kg (5.9%)   | 75 %  | 30  |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Strata | 40 g   | 60 min | 13.6 %     |
| Boil      | Strata | 40 g   | 10 min | 13.6 %     |
| Whirlpool | Strata | 150 g  | 0 min  | 13.6 %     |

### Extras

| Type   | Name                | Amount | Use for   | Time     |
|--------|---------------------|--------|-----------|----------|
| Flavor | HERBATA MILKY OLONG | 200 g  | Secondary | 6 day(s) |