

# Flaked White Tea IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **11**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **-18.8 liter(s)** of **76C** water

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (26.7%)  | 80 %  | 5   |
| Grain | Pilzneński           | 3 kg (40%)    | 81 %  | 4   |
| Grain | Rice, Flaked         | 0.5 kg (6.7%) | 70 %  | 2   |
| Grain | Płatki pszeniczne    | 1 kg (13.3%)  | 60 %  | 3   |
| Grain | płatki jęczmienne    | 1 kg (13.3%)  | 60 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Mosaic     | 50 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Simcoe     | 50 g   | 1 min    | 13.2 %     |
| Dry Hop             | El Dorado  | 60 g   | 2 day(s) | 15 %       |
| Dry Hop             | Ella (AUS) | 30 g   | 2 day(s) | 14.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name                        | Amount | Use for   | Time     |
|------|-----------------------------|--------|-----------|----------|
| Herb | biała herbata Silver Needle | 100 g  | Secondary | 4 day(s) |

## Notes

- chmielenie na zimno 2 dni przed butelkowaniem  
herbata 1 dzień przed butelkowaniem  
odfermentowanie do 70% i wrzucam chmiel  
zadaje 80% tego co miałbym zadać na nasycenie 2.4 według kalkulatora  
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