

## #7 Green Tea Single Hop IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **42**
- SRM **7.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (46.9%)	85 %	7
Grain	Weyermann - Carabelge	0.4 kg (12.5%)	80 %	30
Grain	Weyermann - Pilsner Malt	0.4 kg (12.5%)	81 %	5
Grain	Weyermann - Carapils	0.4 kg (12.5%)	80 %	4
Adjunct	Platki ryżowe	0.5 kg (15.6%)	80 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	10 g	60 min	6.4 %
Boil	Aramis	10 g	50 min	6.4 %
Boil	Aramis	10 g	40 min	6.4 %
Aroma (end of boil)	Aramis	10 g	15 min	6.4 %
Aroma (end of boil)	Aramis	10 g	10 min	6.4 %
Aroma (end of boil)	Aramis	10 g	5 min	6.4 %
Whirlpool	Aramis	10 g	0 min	6.4 %

Dry Hop	Aramis	30 g	3 day(s)	6.4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min