

## APA z herbatą

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Pilzneński	1 kg (20.8%)	81 %	4
Grain	płatki owsiane	0.3 kg (6.3%)	--- %	---
Grain	płatki pszeniczne	0.3 kg (6.3%)	--- %	---
Grain	cookie	0.2 kg (4.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	5 %
Boil	mosaic	10 g	5 min	12 %
Boil	calypso	10 g	5 min	12 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	citra	20 g	7 day(s)	12 %