

Green Tea APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **13.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (20%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 50 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|---------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 15.53 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | Zielona herbata | 100 g | Boil | 10 min |