

GreenTEAPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Strzegom Wiedeński	1.5 kg (21.7%)	79 %	10
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	7.1 %
Boil	Cascade	20 g	20 min	7.1 %
Boil	Chinook	20 g	20 min	13 %
Aroma (end of boil)	Cascade	30 g	0 min	7.1 %
Aroma (end of boil)	Riwaka	20 g	0 min	5.7 %
Aroma (end of boil)	Nelson Sauvign	10 g	0 min	11 %
Boil	Nelson Sauvign	20 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	2.5 g	Boil	15 min
Herb	Herbata TET green bergamot	100 g	Secondary	5 day(s)
Other	Laktoza	100 g	Boil	15 min