

Herbatka u Tadka - Orange Tea APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **13.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 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 | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------|
| Wyeast - American Ale II | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórka słodkiej pomarańczy | 40 g | Boil | 20 min |
| Flavor | Herbata Golden Monkey | 100 g | Boil | 0 min |

Notes

- Dodanie herbaty: Po gotowaniu, odlewamy 1l brzezki. Zmniejszamy temp. do 90st, dodajemy herbatę, zaparzamy 3-5 min i do gara.
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