

# Ice Tea APA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **12.4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **58 C**, Time **20 min**
- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	Viking Wheat Malt	0.25 kg (4.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	8 %
Aroma (end of boil)	Amarillo	25 g	10 min	8 %
Dry Hop	Amarillo	35 g	3 day(s)	8 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Earl Grey Herbata	100 g	Secondary	7 day(s)