

# Tea American Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (9.4%)	79 %	6
Grain	Carabelge	0.5 kg (9.4%)	80 %	30
Grain	Caramunich® typ I	0.3 kg (5.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	60 min	12 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey liście	80 g	Secondary	5 day(s)
Fining	Whirlfloc	0.5 g	Boil	5 min
Other	Laktoza	50 g	Boil	15 min

## Notes

- [https://www.wiki.piwo.org/Tea\\_American\\_Pale\\_Ale,\\_Marcin\\_Kamiński\\_\(cml\)](https://www.wiki.piwo.org/Tea_American_Pale_Ale,_Marcin_Kamiński_(cml))  
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