

# Tea APA 2020

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **40.3 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **34.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45.8%)	79 %	6
Grain	Viking Golden Ale	1.7 kg (26%)	79 %	12
Grain	Viking Wheat Malt	1 kg (15.3%)	83 %	5
Grain	Karmelowy Czerwony	0.3 kg (4.6%)	75 %	59
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.35 kg (5.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	80 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	15 g	8 min	10 %
Boil	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
Gozdawa West-coast	Ale	Slant	100 ml	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	50 g	Secondary	1 day(s)
Flavor	Zielona herbata Sencha	50 g	Secondary	1 day(s)