

Tea APA WBP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.35 kg (85.5%)	80 %	5
Grain	Colorado - Honig Malt	0.35 kg (12.7%)	80 %	15
Grain	Bestmalz - Special X	0.05 kg (1.8%)	80 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	25 g	45 min	3.4 %
Boil	Ahtanum	25 g	15 min	3.4 %
Boil	Palisade	50 g	5 min	7.6 %
Dry Hop	Pekko	50 g	7 day(s)	15.5 %
Dry Hop	Citra	50 g	7 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Karibi	10 g	Boil	0 min
Flavor	Herbata Karibi	10 g	Secondary	7 day(s)

Notes

- Herbata na cichą jako COLD BREW.
Herbata na chłodzenie jak będzie 85 stopni
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