

## Tea PA #2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **4.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (90.9%)	80 %	4
Grain	bestmalz carapils	0.4 kg (9.1%)	75 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Delta	20 g	60 min	8 %
Boil	Delta	22 g	30 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	herbata Korean Jeju OP	50 g	Boil	60 min