

# WhiTea IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (58.1%)	80 %	5
Grain	Strzegom Pszeniczny	1.2 kg (38.7%)	81 %	6
Grain	Carahell	0.1 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	7 g	60 min	15.5 %
Aroma (end of boil)	Relax	20 g	5 min	1 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	10 %
Dry Hop	Relax	40 g	4 day(s)	1 %
Dry Hop	Sorachi Ace	15 g	4 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Earl grey	40 g	Secondary	7 day(s)
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