

#12 Tea APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.5**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	50 g	60 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	40 g	15 min	4.8 %
Dry Hop	Pacifica (NZ)	60 g	3 day(s)	4.8 %