

#37 Formosa Session Tea IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **6**
- Style **American IPA**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (90%)	80 %	8
Grain	Carahell	0.5 kg (10%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.7 %
Boil	lunga	10 g	30 min	11.5 %
Boil	Cascade PL	10 g	30 min	7.8 %
Aroma (end of boil)	lunga	10 g	5 min	11.5 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Oolong Formosa Fine	90 g	Secondary	2 day(s)
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Notes

- Herbata przepłukana spirytusem.
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