

American Tea

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (80.8%) | 80 % | 5 |
| Grain | Viking Caramel Pale | 0.5 kg (9.6%) | 77 % | 8 |
| Grain | Platki owsiane | 0.5 kg (9.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook PL | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 12.1 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 12.1 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 12.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 70 min |

| | | | | |
|--------|-------------------|------|-----------|----------|
| Flavor | Herbata Earl Grey | 25 g | Secondary | 2 day(s) |
|--------|-------------------|------|-----------|----------|