

Green Tea APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (91.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12 %
Boil	Simcoe	25 g	20 min	14.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	14.5 %
Dry Hop	Simcoe	50 g	3 day(s)	14.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata	100 g	Secondary	1 day(s)

Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Kwas askorbinowy	4 g	Bottling	---