

Green Tea Milkshake APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (86.4%)	80 %	5
Grain	Acid Malt	0.5 kg (6.2%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	0.6 kg (7.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK SKARE	Ale	Culture	5 g	Własne

Extras

Type	Name	Amount	Use for	Time
Flavor	Zielona Herbata	160 g	Secondary	2 day(s)