

# Herbatka u Tadka - Orange Tea APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **13.2**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 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	4 kg (80%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (20%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	40 g	Boil	20 min
Flavor	Herbata Golden Monkey	100 g	Boil	0 min

## Notes

- Dodanie herbaty: Po gotowaniu, odlewamy 1l brzezki. Zmniejszamy temp. do 90st, dodajemy herbatę, zaparzamy 3-5 min i do gara.  
*Oct 3, 2020, 8:13 PM*