

# Milk Green Tea IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **2 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us4	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata zielona	40 g	Secondary	3 day(s)