

# Tea Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **3.5**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %