

Tea American Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **6.7**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.5 kg (84.9%) | 80 % | 4 |
| Grain | Carabelge | 0.5 kg (9.4%) | 80 % | 30 |
| Grain | Caramunich® typ I | 0.3 kg (5.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Galena | 30 g | 60 min | 12 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Flavor | laktoza | 50 g | Boil | 60 min |
| Flavor | herbata Gentle Grey | 80 g | Secondary | 14 day(s) |

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 4 g | Boil | 4 min |
|--------|----------------|-----|------|-------|