

# Tea APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.2 kg (84%)	80.5 %	6
Grain	Abbey Castle	0.3 kg (6%)	80 %	45
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13.1 %
Aroma (end of boil)	Equinox	25 g	0 min	13.5 %
Aroma (end of boil)	Centennial	25 g	0 min	9.4 %
Dry Hop	Chinook	25 g	2 day(s)	13.1 %
Dry Hop	Equinox	25 g	2 day(s)	13.5 %
Dry Hop	Centennial	25 g	2 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	900 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata Earl Grey/Oolong	80 g	Secondary	2 day(s)