

# Tea APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Whirlpool	Citra	10 g	40 min	12 %
Whirlpool	Nelson Sauvín	15 g	40 min	11 %
Whirlpool	Amarillo	10 g	40 min	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	15 g	3 day(s)	11 %
Dry Hop	idaho gem	15 g	3 day(s)	13 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Nelson Sauvín	5 g	2 day(s)	11 %
Dry Hop	idaho gem	5 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	800 ml	Fermentum Mobile