

Tea IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **36**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (71.4%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (17.9%)	82 %	5
Grain	Abbey Castle	0.2 kg (3.6%)	80 %	45
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Chinook	15 g	15 min	13 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Whirlpool	Chinook	15 g	0 min	13 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

Dry Hop	Mosaic	50 g	3 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	TEA	40 g	Secondary	1 day(s)