

# TeaPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	15 g	60 min	12 %
Boil	Citra	35 g	5 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata 50g/2.5l	50 g	Bottling	---

## Notes

- Zacieranie/gotowanie/fermentacja na standardową 20l warkę, jednak 22.5 wychodzi poprzez planowane dodanie 2.5l herbaty przy rozlewie

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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