

Tropical green tea apa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **8.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (90.6%)	80 %	5
Grain	Caraaroma	0.3 kg (4.7%)	78 %	350
Grain	Pszeniczny	0.3 kg (4.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Boil	Lemon drop	10 g	25 min	4.6 %
Boil	Belma	10 g	25 min	9.4 %
Boil	El Dorado	10 g	25 min	15.1 %
Boil	Lemon drop	10 g	5 min	4.6 %
Boil	Belma	10 g	5 min	9.4 %
Boil	Lemon drop	10 g	5 min	4.6 %