# #9 Tea Pale Ale

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- Gravity **16.6 BLG**
- ABV **---**
- IBU **68**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 4 kg *(66.7%)* | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1 kg *(16.7%)* | 85 % | 7 |
| Grain | Carahell | 0.5 kg *(8.3%)* | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.5 kg *(8.3%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Boil | Citra | 10 g | 5 min | 12 % |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Herbata | 60 g | Boil | 5 min |
| Spice | Herbata | 100 g | Secondary | 1 day(s) |

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