

## #34 Green Tea Milkshake APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 10 kg (87%)   | 80 %   | 7   |
| Grain | Acid Malt              | 0.5 kg (4.3%) | 58.7 % | 6   |
| Sugar | Milk Sugar (Lactose)   | 1 kg (8.7%)   | 76.1 % | 0   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Iunga | 50 g   | 60 min | 11 %       |
| Aroma (end of boil) | Sabro | 50 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Sabro | 100 g  | 0 min  | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Zielona Herbata | 250 g  | Secondary | 2 day(s) |