

## 7° (Tea Pale Ale)

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- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **8.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (100%)	65 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Lapsang Souchong	100 g	Secondary	4 day(s)

### Notes

- Herbata zaparzona (90° woda;3 minuty) i dodany napar z niej.  
*Feb 3, 2017, 6:41 PM*