

## #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)