

# American Tea Ale

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- Gravity **11 BLG**
- ABV ---
- IBU **56**
- SRM **5.6**
- 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 **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (100%) | 80 %  | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Simcoe Uniwersalny | 15 g   | 60 min | 13.2 %     |
| Boil    | Citra              | 5 g    | 60 min | 12 %       |
| Boil    | Simcoe Uniwersalny | 25 g   | 30 min | 10 %       |
| Boil    | Mosiac             | 15 g   | 5 min  | 11.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 13 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Earl Grey | 200 g  | Secondary | 5 day(s) |