

Dark Tea Smooth IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **13.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.97 kg (50%)	85 %	7
Grain	Weyermann - Vienna Malt	1.19 kg (20%)	81 %	8
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.3 kg (5.1%)	85 %	5
Grain	Łatki owsiane	0.59 kg (9.9%)	60 %	3
Grain	Strzegom Karmel 150	0.59 kg (9.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zula	30 g	65 min	8.3 %
Boil	Zula	30 g	5 min	8.3 %
Dry Hop	Zula	40 g	1 day(s)	8.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Herbata Czarna	100 g	Secondary	1 day(s)