

Green Tea APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (91.2%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 12 % |
| Boil | Simcoe | 25 g | 20 min | 14.5 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 14.5 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 14.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|-----------|----------|
| Herb | Zielona herbata | 100 g | Secondary | 1 day(s) |

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|-------------|------------------|-----|----------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |
| Other | Kwas askorbinowy | 4 g | Bottling | --- |