

# Green Tea IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (58.5%)	81 %	4
Grain	Pilzneński	1 kg (16.3%)	81 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Monachijski	0.4 kg (6.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	30 min	4.5 %
Boil	Premiant	35 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	10 g	Mangrove Jack's