

# Imperial Tea PA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński wayermann	2.5 kg (41.7%)	--- %	2.5
Grain	Wiedeński Barke	2 kg (33.3%)	--- %	9
Grain	Abbey Malt Weyermann	1.5 kg (25%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Boil	Centennial	15 g	10 min	9.7 %
Boil	Horizon	10 g	2 min	14 %
Boil	Centennial	15 g	2 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min

## Notes

- Zacieranie:  
45 min - 62 st  
45 min - 71 st  
Mash out 10 min 78 st  
*Oct 27, 2018, 3:26 PM*