

# Milk Green Tea IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **2 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %   | 5   |
| Grain | Strzegom Karmel 30   | 0.5 kg (8.3%) | 75 %   | 30  |
| Grain | Płatki owsiane       | 1 kg (16.7%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.3%) | 76.1 % | 0   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 10 g   | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 30 g   | 10 min | 12 %       |

## Yeasts

| Name | Type  | Form | Amount | Laboratory                         |
|------|-------|------|--------|------------------------------------|
| Us4  | Lager | Dry  | 11 g   | Fermentis Division of S.I.Lesaffre |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Herbata zielona | 40 g   | Secondary | 3 day(s) |