

# Tea Apa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.8%)	79 %	22
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Pilzneński	0.25 kg (3.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %
Boil	El Dorado	20 g	10 min	15 %
Aroma (end of boil)	Citra	30 g	20 min	12 %