

# TEA PALE ALE I

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **56.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (66.7%)	79 %	6
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	3 kg (25%)	70 %	75
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Citra	10 g	60 min	14.2 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Citra	15 g	3 day(s)	14.2 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sencha	400 g	Secondary	5 day(s)