

Apa z herbatą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (68.8%) | 80 % | 5 |
| Grain | Briess - Pilsen Malt | 1 kg (18.3%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.35 kg (6.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%) | 79 % | 16 |
| Grain | Carabelge | 0.15 kg (2.8%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Marynka | 25 g | 5 min | 10 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 10 % |
| Dry Hop | Herbata Ceylon Earl Grey | 80 g | 2 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------|--------|---------|--------|
| Finning | whirfloc | 10 g | Boil | 10 min |