

Fajfoklok - TEA IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **75**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (80.8%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.6%)	80 %	6
Grain	Biscuit Malt	0.5 kg (9.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	17 min	12 %
Aroma (end of boil)	Cascade	15 g	17 min	6 %
Aroma (end of boil)	Sorachi Ace	15 g	17 min	10 %

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	earl grey	34 g	Secondary	4 day(s)