

# Green Tea APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5.2 kg (91.2%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.8%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 12 %       |
| Boil                | Simcoe  | 25 g   | 20 min   | 14.5 %     |
| Aroma (end of boil) | Simcoe  | 25 g   | 0 min    | 14.5 %     |
| Dry Hop             | Simcoe  | 50 g   | 3 day(s) | 14.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name            | Amount | Use for   | Time     |
|------|-----------------|--------|-----------|----------|
| Herb | Zielona herbata | 100 g  | Secondary | 1 day(s) |

|             |                  |     |          |        |
|-------------|------------------|-----|----------|--------|
| Water Agent | Gips piwowarski  | 4 g | Mash     | 60 min |
| Other       | Kwas askorbinowy | 4 g | Bottling | ---    |