

GreenTEAPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.7%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 85 % | 3 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Cascade | 20 g | 50 min | 7.1 % |
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| Boil | Chinook | 20 g | 20 min | 13 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 7.1 % |
| Aroma (end of boil) | Riwaka | 20 g | 0 min | 5.7 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 0 min | 11 % |
| Boil | Nelson Sauvin | 20 g | 50 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|---------------|----------------|-------------|
| Fining | Whirfloc T | 2.5 g | Boil | 15 min |
| Herb | Herbata TET green bergamot | 100 g | Secondary | 5 day(s) |
| Other | Laktoza | 100 g | Boil | 15 min |