

# Tea AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **55 C**, Time **85 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **85 min** at **55C**
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.32 kg (4.5%)	80 %	4
Grain	Castlemalting - Cara Clair	0.03 kg (0.4%)	78 %	4
Grain	Weyermann - Carawheat	0.26 kg (3.6%)	77 %	97
Grain	Strzegom Monachijski typ II	0.5 kg (7%)	79 %	22
Grain	Viking Pale Ale malt	5 kg (69.8%)	80 %	5
Grain	Żytni	1 kg (14%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	70 min	10.5 %
Boil	Marynka	25 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata	150 g	Secondary	7 day(s)

## Notes

- Piwo robione z resztek słodu  
*Aug 12, 2017, 1:15 PM*