

## Tea APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **13.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 1 kg (20%) | 75 %  | 150 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

### Yeasts

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

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Czarna Herbata | 119 g  | Secondary | 2 day(s) |