

# Tea APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Amarillo      | 10 g   | 10 min   | 9.5 %      |
| Whirlpool           | Citra         | 10 g   | 40 min   | 12 %       |
| Whirlpool           | Nelson Sauvín | 15 g   | 40 min   | 11 %       |
| Whirlpool           | Amarillo      | 10 g   | 40 min   | 9.5 %      |
| Dry Hop             | Citra         | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Nelson Sauvín | 15 g   | 3 day(s) | 11 %       |
| Dry Hop             | idaho gem     | 15 g   | 3 day(s) | 13 %       |
| Dry Hop             | Citra         | 10 g   | 2 day(s) | 12 %       |
| Dry Hop             | Nelson Sauvín | 5 g    | 2 day(s) | 11 %       |
| Dry Hop             | idaho gem     | 5 g    | 2 day(s) | 13 %       |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 800 ml | Fermentum Mobile |