

# TEA APA MILKY

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (76.5%)	80 %	5
Grain	Viking Wheat Malt	3 kg (17.6%)	83 %	5
Grain	Strzegom Karmel 30	1 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	40 g	60 min	13.6 %
Boil	Strata	40 g	10 min	13.6 %
Whirlpool	Strata	150 g	0 min	13.6 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	HERBATA MILKY OLONG	200 g	Secondary	6 day(s)