

Tea APA WBP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 2.35 kg (85.5%) | 80 % | 5 |
| Grain | Colorado - Honig Malt | 0.35 kg (12.7%) | 80 % | 15 |
| Grain | Bestmalz - Special X | 0.05 kg (1.8%) | 80 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Ahtanum | 25 g | 45 min | 3.4 % |
| Boil | Ahtanum | 25 g | 15 min | 3.4 % |
| Boil | Palisade | 50 g | 5 min | 7.6 % |
| Dry Hop | Pekko | 50 g | 7 day(s) | 15.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP008 - East Coast Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Herbata Karibi | 10 g | Boil | 0 min |
| Flavor | Herbata Karibi | 10 g | Secondary | 7 day(s) |

Notes

- Herbata na cichą jako COLD BREW.
Herbata na chłodzenie jak będzie 85 stopni
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