

# Tea pale ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	97 %	6
Grain	Carahell	0.5 kg (7.7%)	95 %	26
Grain	Biscuit Malt	0.5 kg (7.7%)	95 %	50
Grain	Weyermann - Carapils	0.5 kg (7.7%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.8 %
Boil	Sorachi Ace	5 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata earl grey	50 g	Boil	0 min
Flavor	Herbata earl grey	50 g	Secondary	5 day(s)