

Tea Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (92.1%)	81 %	4
Grain	Biscuit Malt	0.25 kg (6.6%)	79 %	45
Grain	Caraaroma	0.05 kg (1.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Boil	Simcoe	15 g	3 min	13.2 %
Boil	Simcoe	10 g	1 min	13.2 %
Dry Hop	Citra	40 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	180 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Herbata	50 g	Secondary	7 day(s)

Notes

- Za małą ilość słodu pilzneńskiego by uzyskać 20l brzeczeki 13blg.
Dec 10, 2016, 12:01 PM