

# Tea & Rosemary APA - Prototype

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (78.1%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.45 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Chinook	7 g	30 min	13 %
Boil	Chinook	8 g	20 min	13 %
Boil	Chinook	8 g	10 min	13 %
Dry Hop	Simcoe	30 g	1 day(s)	13.2 %
Dry Hop	Amarillo	30 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Rozmaryn	30 g	Secondary	1 day(s)
Spice	Herbata Earl Grey	50 g	Secondary	1 day(s)