

# White&GreenTea Orange India Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Płatki owsiane	1.5 kg (25.9%)	85 %	3
Grain	Weyermann Caramunich 3	0.3 kg (5.2%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	2 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka pomarańczy	50 g	Boil	5 min
Herb	Zielona Herbata	10 g	Secondary	3 day(s)
Herb	Herbata Biała	10 g	Secondary	3 day(s)