

Godzina Piąta - Tea Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	4 kg (74.1%)	80 %	6
Grain	Caraamber	0.5 kg (9.3%)	75 %	59
Grain	Biscuit Malt	0.5 kg (9.3%)	79 %	45
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Earl Grey	165 g	Secondary	7 day(s)

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:
Burzliwa (7 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy (80 g cukru białego w 300 ml wody) na refermentację

Dojrzewanie piwa:

3 tygodnie w temperaturze 17-18 st. C.

Na Zdowie!

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