

# IPA z zieloną herbatą

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (80%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (13.3%)	81 %	6
Grain	Abbey Castle	0.05 kg (1.3%)	80 %	45
Grain	Płatki owsiane	0.2 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Centennial	25 g	5 min	10.5 %
Whirlpool	Nelson Sauvin	25 g	5 min	11 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvin	25 g	3 day(s)	11 %

## Extras

Type	Name	Amount	Use for	Time
Other	herbata zielona Yunnan	30 g	Secondary	4 day(s)