

## #11 Gostyńskie Tea IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best ale	2.5 kg (47.2%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (9.4%)	80 %	3
Grain	Pszeniczny	1 kg (18.9%)	80 %	4
Grain	Abbey Malt Weyermann - nieśrtowane	0.9 kg (17%)	40 %	45
Sugar	Cukier	0.4 kg (7.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	9.8 %
Aroma (end of boil)	Citra	10 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	60 min
Flavor	Herbata Zielona	50 g	Bottling	---