

## #40 Tea APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **20 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **71C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (90.9%)	80 %	6
Grain	Biscuit Malt CastleMalting	0.5 kg (9.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2016	15 g	60 min	12.9 %
Boil	lunga 2016	10 g	30 min	12.9 %
Aroma (end of boil)	Amarillo 2016	50 g	10 min	8.8 %
Dry Hop	Amarillo 2016	50 g	3 day(s)	8.8 %
Dry Hop	Citra 2016	33 g	3 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Herb	herbata 5 o'clock white earl grey imperial	80 g	Secondary	8 day(s)
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### Notes

- Burzliwa 10 dni  
Cicha 8 dni  
*Sep 13, 2017, 12:11 AM*