

# American Tea Ale

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- Gravity **11 BLG**
- ABV ---
- IBU **56**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe Uniwersalny	15 g	60 min	13.2 %
Boil	Citra	5 g	60 min	12 %
Boil	Simcoe Uniwersalny	25 g	30 min	10 %
Boil	Mosiac	15 g	5 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	13 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	200 g	Secondary	5 day(s)