

# American Tea

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (80.8%)	80 %	5
Grain	Viking Caramel Pale	0.5 kg (9.6%)	77 %	8
Grain	Platki owsiane	0.5 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	60 min	10 %
Aroma (end of boil)	Simcoe	15 g	15 min	12.1 %
Dry Hop	Simcoe	20 g	3 day(s)	12.1 %
Aroma (end of boil)	Mosaic	15 g	15 min	12.5 %
Dry Hop	Mosaic	20 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	70 min

Flavor	Herbata Earl Grey	25 g	Secondary	2 day(s)
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