

# Flaked White Tea IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **11**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **-18.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Rice, Flaked	0.5 kg (6.7%)	70 %	2
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	płatki jęczmienne	1 kg (13.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Dry Hop	El Dorado	60 g	2 day(s)	15 %
Dry Hop	Ella (AUS)	30 g	2 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	biała herbata Silver Needle	100 g	Secondary	4 day(s)

## Notes

- chmielenie na zimno 2 dni przed butelkowaniem  
herbata 1 dzień przed butelkowaniem  
odfermentowanie do 70% i wrzucam chmiel  
zadaje 80% tego co miałbym zadać na nasycenie 2.4 według kalkulatora  
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