

# Jasmine Tea APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **58 C**, Time **0 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5.5 kg (87.3%)	85 %	6.5
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.2%)	85 %	120
Grain	Weyermann - zakwaszający	0.1 kg (1.6%)	85 %	5
Grain	Weyermann - Carahell	0.5 kg (7.9%)	85 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Boil	Perle	40 g	35 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450 Denny's Favorite 50	Ale	Liquid	125 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	84 min
Fining	mech irlandzki	5 g	Boil	15 min
Other	pożywka dla drożdży	15 g	Boil	15 min
Spice	kwiaty jaśminu	15 g	Boil	10 min
Other	Biersol Brewferm	8 g	Boil	0 min
Spice	kwiaty jaśminu	10 g	Secondary	1 day(s)
Flavor	Herbata Royal Jasmine Chung Hao	100 g	Secondary	1 day(s)