

## Tea apa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **6.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	1.4 kg (30.1%)	80 %	5
Grain	Castle Pale Ale	1 kg (21.5%)	80 %	8
Grain	Monachijski	1 kg (21.5%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (10.8%)	70 %	49
Grain	Płatki pszeniczne	0.5 kg (10.8%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5.4%)	85 %	3