

# Tea Ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	20 g	60 min	6 %
Mash	Cascade	15 g	55 min	6 %
Mash	Cascade	45 g	1 min	6 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Tea	100 g	Secondary	2 day(s)