

# Tea ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **14.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.5 kg (7.7%)	78 %	400
Grain	Strzegom Pilzneński	5.5 kg (84.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Chinook	20 g	30 min	13 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	50 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl grey	60 g	Secondary	1 day(s)