

# Tea Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **3 min** at **77C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	20 g	60 min	14.6 %
Boil	Lemon drop	50 g	30 min	4.6 %
Boil	Simcoe	15 g	30 min	12.9 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %
Aroma (end of boil)	Cascade	10 g	1 min	7.1 %
Aroma (end of boil)	Simcoe	10 g	1 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Earl Grey	100 g	Secondary	1 day(s)
Herb	Herbata Cejlońska	100 g	Secondary	1 day(s)