

Tea Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (92.1%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (6.6%) | 79 % | 45 |
| Grain | Caraaroma | 0.05 kg (1.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 12 % |
| Boil | Simcoe | 15 g | 3 min | 13.2 % |
| Boil | Simcoe | 10 g | 1 min | 13.2 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 180 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Spice | Herbata | 50 g | Secondary | 7 day(s) |

Notes

- Za małą ilość słodu pilzneńskiego by uzyskać 20l brzeczki 13blg.
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