Tea American Pale Ale v2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(93.8%)*	80 %	5
Grain	Weyermann Caramunich 3	0.2 kg *(3.1%)*	76 %	150
Grain	Weyermann - Carapils	0.2 kg *(3.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Sabro	25 g	15 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - American West Coast	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Gips	5 g	Mash	30 min
Fining	wirfloc	5 g	Boil	15 min
Water Agent	sól	4 g	Mash	30 min
Water Agent	kwas mlekowy 80	0.98 g	Mash	30 min