

#6 Earl Grey / Raspberry American Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **5.7**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Weyermann	0.52 kg (7.7%)	80 %	3.5
Grain	Viking Pale Ale malt	5 kg (73.9%)	80 %	6.5
Grain	Viking Wheat Malt	1 kg (14.8%)	83 %	4.5
Grain	Strzegom Karmel 30	0.25 kg (3.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	6.7 %
Boil	Citra	20 g	15 min	13.3 %
Aroma (end of boil)	Citra	30 g	0 min	13.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny mrożone	1500 g	Secondary	12 day(s)

Other	Laktoza	400 g	Secondary	12 day(s)
Warka do podzielenia na 2x11L. Połowa fermentacja z laktozą i malinami, a połowa z herbatą earl grey.				
Flavor	Herbata earl grey	40 g	Secondary	2 day(s)