

American Pale Ale(single hop citra)+earl gray

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **52**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (88.9%) | 80 % | 7 |
| Grain | Carared | 0.25 kg (5.6%) | 75 % | 39 |
| Grain | Słód pszeniczny Bestmalz | 0.25 kg (5.6%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------|--------|---------|--------|
| Herb | earl grey orange | 50 g | Boil | 10 min |