

# APA z Earl Grey

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.25 kg (73.9%)	80 %	7
Grain	Pilzneński	1 kg (22.7%)	81 %	4
Grain	Płatki owsiane	0.15 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	40 min	11.2 %
Boil	Ella (AUS)	50 g	4 min	14.6 %
Dry Hop	Nelson Sauvign	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	herbatka Earl Grey	100 g	Secondary	2 day(s)

## Notes

- Wyszło 13Blg  
Burzliwa 14 dni od 16st. do 21st.  
Cicha 7-10 dni 20st.  
*Mar 19, 2020, 3:32 PM*