

# Earl Grey Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (97.7%)	80 %	5
Grain	Crystal	0.1 kg (2.3%)	80 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl Grey	100 g	Secondary	1 day(s)