

# Earl Grey Ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (90.9%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.4 kg (9.1%) | 79 %  | 10  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 10 g   | 45 min | 8.7 %      |
| Boil    | Oktawia         | 10 g   | 25 min | 8.9 %      |
| Boil    | Styrian Golding | 15 g   | 10 min | 2.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for  | Time |
|--------|---------------|--------|----------|------|
| Flavor | Earl Grey tea | 750 g  | Bottling | ---  |