

# Earl Grey APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2 kg (76.9%)   | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.25 kg (9.6%) | 85 %  | 4   |
| Grain | Biscuit Malt               | 0.15 kg (5.8%) | 79 %  | 45  |
| Grain | Castlemalting - Cara Clair | 0.2 kg (7.7%)  | 78 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Warrior | 5 g    | 60 min   | 15.5 %     |
| Whirlpool | Citra   | 7 g    | 20 min   | 12 %       |
| Whirlpool | Galaxy  | 7 g    | 20 min   | 15 %       |
| Whirlpool | Mosaic  | 7 g    | 20 min   | 10 %       |
| Dry Hop   | Citra   | 22 g   | 2 day(s) | 12 %       |
| Dry Hop   | Galaxy  | 22 g   | 2 day(s) | 15 %       |
| Dry Hop   | Mosaic  | 22 g   | 2 day(s) | 10 %       |

## Yeasts

| Name             | Type | Form   | Amount    | Laboratory |
|------------------|------|--------|-----------|------------|
| Wyeast - 1217-PC | Ale  | Liquid | 909.09 ml | ---        |

## Extras

| Type        | Name        | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | Lactic Acid | 9.09 g | Mash    | ---  |