

Earl Grey APA

- Gravity **14 BLG**
- ABV ---
- IBU **48**
- SRM **9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (86.2%)	80 %	6
Grain	Biscuit Malt	0.5 kg (8.6%)	79 %	45
Grain	Weyermann - Carawheat	0.3 kg (5.2%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	30 min	9.3 %
Boil	Amarillo	30 g	15 min	9.3 %
Boil	Amarillo	30 g	5 min	9.3 %
Dry Hop	Amarillo	60 g	3 day(s)	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
1450	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	bergamotka skórka	50 g	Boil	10 min
Spice	Twilings Earl Grey	70 g	Secondary	3 day(s)
Spice	bergamotka skórka	50 g	Bottling	---