

Earl Grey APA II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (75%)	80 %	5
Grain	Viking Pilsner malt	0.9 kg (18.8%)	82 %	4
Grain	Strzegom Karmel 300	0.1 kg (2.1%)	70 %	299
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	16.5 %
Boil	Chinook	15 g	60 min	11.2 %
Aroma (end of boil)	Nelson Sauvin	50 g	0 min	11.1 %
Hop stand (78 stopni).				
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Hop stand (78 stopni).				
Aroma (end of boil)	Chinook	25 g	0 min	11.2 %
Hop stand (78 stopni).				
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Dry Hop	Nelson Sauvín	50 g	2 day(s)	11.1 %
Dry Hop	Chinook	25 g	2 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs
Starter 0.9 l - 10 Blg				

Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Earl Grey	80 g	Secondary	1 day(s)