

# Fifrak Apa Earl Grey

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (65.9%)	85 %	7
Grain	Pszeniczny	1.5 kg (33%)	85 %	4
Grain	Carahell	0.05 kg (1.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Chinook	40 g	10 min	13 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata earl grey	20 g	Secondary	1 day(s)