

Zimowa herbatka - Earl Grey APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 | Viking Pale Ale malt | 2.75 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (22.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.35 kg (8%) | 85 % | 4 |
| Grain | Carabelge | 0.15 kg (3.4%) | 80 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.15 kg (3.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 12 % |
| Boil | Simcoe | 15 g | 15 min | 12.1 % |
| Boil | Cascade PL | 10 g | 5 min | 8 % |
| Boil | Cascade | 25 g | 10 min | 7.1 % |
| Dry Hop | Marynka | 25 g | 2 day(s) | 6.5 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
| Flavor | Earl Grey | 80 g | Secondary | 2 day(s) |