Earl Grey Pale Ale v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **9.2**
- Style **American Pale Ale**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Strzegom Karmel 150	0.5 kg *(10%)*	75 %	150
Grain	Strzegom Pilzneński	1.5 kg *(30%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.8 %
Boil	Amarillo	10 g	10 min	8.8 %
Boil	Amarillo	20 g	0 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time

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Flavor	Earl Grey Twining's Cold Brew	50 g	Secondary	2 day(s)
Fining	Żelatyna	5 g	Secondary	5 day(s)
Flavor	Bergamotka	10 g	Secondary	2 day(s)
Flavor	Bergamotka	10 g	Boil	60 min

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