Earl Grey APA

- Gravity **12.6 BLG**
- ABV **---**
- IBU **33**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(76.9%)*	81 %	4
Grain	Pszeniczny	0.25 kg *(9.6%)*	85 %	4
Grain	Biscuit Malt	0.15 kg *(5.8%)*	79 %	45
Grain	Castlemalting - Cara Clair	0.2 kg *(7.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Whirlpool	Citra	7 g	20 min	12 %
Whirlpool	Galaxy	7 g	20 min	15 %
Whirlpool	Mosaic	7 g	20 min	10 %
Dry Hop	Citra	22 g	2 day(s)	12 %
Dry Hop	Galaxy	22 g	2 day(s)	15 %
Dry Hop	Mosaic	22 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1217-PC	Ale	Liquid	909.09 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	9.09 g	Mash	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.