

Earl Grey PA v2

- Gravity **12.4 BLG**
- ABV ---
- IBU **51**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (88.9%)	79 %	6
Grain	Barley, Flaked	0.2 kg (7.4%)	70 %	4
Grain	Caraamber	0.1 kg (3.7%)	70 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Huell Melon	25 g	15 min	7.5 %
Aroma (end of boil)	Huell Melon	25 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min

Flavor	Herbata Earl Grey	40 g	Secondary	1 day(s)
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