

## #6 Earl Grey / Raspberry American Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Słód pilzneński Weyermann | 0.52 kg (7.7%) | 80 %  | 3.5 |
| Grain | Viking Pale Ale malt      | 5 kg (73.9%)   | 80 %  | 6.5 |
| Grain | Viking Wheat Malt         | 1 kg (14.8%)   | 83 %  | 4.5 |
| Grain | Strzegom Karmel 30        | 0.25 kg (3.7%) | 75 %  | 30  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Motueka | 20 g   | 60 min | 6.7 %      |
| Boil                | Citra   | 20 g   | 15 min | 13.3 %     |
| Aroma (end of boil) | Citra   | 30 g   | 0 min  | 13.3 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | Maliny mrożone | 1500 g | Secondary | 12 day(s) |

|                                                                                                       |                   |       |           |           |
|-------------------------------------------------------------------------------------------------------|-------------------|-------|-----------|-----------|
| Other                                                                                                 | Laktoza           | 400 g | Secondary | 12 day(s) |
| Warka do podzielenia na 2x11L. Połowa fermentacja z laktozą i malinami, a połowa z herbatą earl grey. |                   |       |           |           |
| Flavor                                                                                                | Herbata earl grey | 40 g  | Secondary | 2 day(s)  |