

# Zimowa herbata - 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)