

## #9 Earl Grey Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	4.5 kg (88.6%)	79 %	6
Grain	Oats, Flaked	0.35 kg (6.9%)	80 %	1
Grain	Słodownia Strzegom - karmelowy 150	0.23 kg (4.5%)	76 %	134

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Palisade	30 g	0 min	7.5 %
Boil	Palisade	10 g	15 min	7.5 %
Boil	Palisade	10 g	30 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Zacieranie 15 min 69-66 C  
15 g Palisade na Hopstand 75 C (90 min), po 30 min spadło do 70 C  
Po przelaniu do fermentora 18 L ok. 16 Blg

Dolane 5 L wody do 12,5 Blg  
Zadane sucharami US-05  
Podzielone na 2  
Do jednej części 50 g EG Oriental  
Do drugiej 12g Palisade  
Nagazowane do 2,4  
EG słabo wymieszane z cukrem  
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