

Earl Gray APA PSPD - Piwoszarnia

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **49**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.75 kg (56.1%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (20.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.35 kg (7.1%) | 85 % | 4 |
| Grain | Carabelge | 0.15 kg (3.1%) | 80 % | 30 |
| Grain | Monachijski | 0.15 kg (3.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (10.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 20 g | 50 min | 13.5 % |
| Boil | Marynka | 25 g | 20 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Dry Hop | Mosaic | 80 g | 2 day(s) | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------|--------|-----------|----------|
| Herb | Ceylon Earl Gray | 80 g | Secondary | 2 day(s) |
| Herb | Mech Irlandzki | 10 g | Boil | 15 min |