

Earl Grey APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (79.2%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%) | 85 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Equinox | 25 g | 5 min | 13.1 % |
| Boil | Crystal | 50 g | 5 min | 4.5 % |
| Boil | Eureka! | 50 g | 0 min | 18 % |
| Boil | Equinox | 25 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-------|-----------|----------|
| Fining | Irish Moss | 10 g | Boil | 10 min |
| Herb | Tea | 125 g | Secondary | 2 day(s) |