

Earl Grey APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.6%)	82 %	4
Grain	Strzegom Karmel 300	0.1 kg (1.6%)	70 %	299
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.7 %
Aroma (end of boil)	Equinox	100 g	0 min	13.1 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	5.3 %
Dry Hop	Simcoe	50 g	3 day(s)	13.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	60 g	Secondary	1 day(s)

Notes

- Chmiel na aromat dodany po schłodzeniu brzeczki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").
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