

# Earl Grey Apa

- Gravity **12.2 BLG**
- ABV ---
- IBU **70**
- SRM **13.6**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (18.2%)	79 %	45
Grain	Pale Malt (2 Row) UK	2 kg (72.7%)	78 %	6
Grain	Caramunich Malt	0.25 kg (9.1%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Boil	Kent Goldings	25 g	60 min	5.5 %
Boil	Fuggles	25 g	10 min	4.5 %
Boil	Kent Goldings	25 g	10 min	5.5 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	earl grey	100 g	Secondary	1 day(s)