

# Belgian Earl Grey Pale Ale 10l

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (88.1%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (10.2%)	78 %	4
Grain	Acid Malt	0.05 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Marynka	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit Opata	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Earl Grey TEa	50 g	Secondary	2 day(s)

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- warzone 19-10-2017

Jest to mała warka do rozmnożenia drożdży płynnych z myślą o Dubblu i zarazem zrobienia testowo earl grey APA.

do zacierania przygotowane 20 litrów (na oko) -czyli ponownie bez wysładzania.

wyszło 16 litrów brzeczki do gotowania 10,5 blg -wynik dobry

Gotowanie było bardzo intensywne i musiałem dolać 1 litr wrzątku podczas gotowania.

Wyszło 12 litrów brzeczki 12 blg.

Chłodzenie na balkonie.

*Oct 19, 2017, 8:13 PM*