

# Earl Grey APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	10.5 %
Boil	Mosaic	25 g	5 min	10.5 %
Dry Hop	Mosaic	50 g	2 day(s)	11.1 %
Whirlpool	Mosaic	20 g	10 min	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Earl Grey	100 g	Secondary	2 day(s)

## Notes

- Warka podzielona na 2 wiadra na cichej:
  1. 10l, 50g herbaty + 50g Mosaica
  2. 9l, 50g herbaty

Herbata prażona w piekarniku 7min w 100C  
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