

# EARL GREY APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (100%) | 79 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | marynka    | 20 g   | 40 min   | 9 %        |
| Boil                | Saaz (USA) | 20 g   | 5 min    | 3.75 %     |
| Aroma (end of boil) | Amarillo   | 25 g   | 5 min    | 9 %        |
| Aroma (end of boil) | Citra      | 25 g   | 5 min    | 13 %       |
| Dry Hop             | Amarillo   | 25 g   | 5 day(s) | 9 %        |
| Dry Hop             | Citra      | 25 g   | 5 day(s) | 13 %       |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | herbata | 100 g  | Secondary | 3 day(s) |