

Earl grey APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	16.5 %
Boil	Amarillo	25 g	30 min	8.2 %
Boil	Centennial	25 g	10 min	8.5 %
Aroma (end of boil)	Enigma (AUS)	40 g	0 min	17.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.5 %
Aroma (end of boil)	Centennial	25 g	0 min	8.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Other	herbata earl grey	25 g	Bottling	---
Flavor	laktoza	200 g	Mash	10 min