

Earl Grey APA II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (75%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.9 kg (18.8%) | 82 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.1%) | 70 % | 299 |
| Grain | Weyermann - Carapils | 0.2 kg (4.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 16.5 % |
| Boil | Chinook | 15 g | 60 min | 11.2 % |
| Aroma (end of boil) | Nelson Sauvin | 50 g | 0 min | 11.1 % |
| Hop stand (78 stopni). | | | | |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Hop stand (78 stopni). | | | | |
| Aroma (end of boil) | Chinook | 25 g | 0 min | 11.2 % |
| Hop stand (78 stopni). | | | | |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |

| | | | | |
|---------|---------------|------|----------|--------|
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11.1 % |
| Dry Hop | Chinook | 25 g | 2 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |
| Starter 0.9 l - 10 Blg | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|-----------|----------|
| Herb | Herbata Earl Grey | 80 g | Secondary | 1 day(s) |