

# Szary Earl

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Carabelge	0.5 kg (7.8%)	80 %	30
Grain	Caramunich® typ I	0.3 kg (4.7%)	73 %	80
Sugar	Milk Sugar (Lactose)	0.1 kg (1.6%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	20 g	40 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Earl grey	80 g	Secondary	7 day(s)