

TEA Earl Grey APA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **8**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (92.3%) | 81 % | 4 |
| Grain | Cara Gold Castlemalting | 0.5 kg (7.7%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 16.5 % |
| Boil | Enigma (AUS) | 15 g | 30 min | 16.5 % |
| Aroma (end of boil) | Enigma (AUS) | 5 g | 5 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|-----------|----------|
| Herb | Earl Grey Herbata | 30 g | Secondary | 2 day(s) |