

## Earl Grey Rye APA (APA II)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (71.4%)   | 80 %  | 5   |
| Grain | Płatki żytnie        | 0.8 kg (28.6%) | 80 %  | 3   |

### Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil      | Styrian Cardinal | 10 g   | 60 min | 8.5 %      |
| Boil      | Styrian Cardinal | 15 g   | 5 min  | 8.5 %      |
| Whirlpool | Centennial       | 10 g   | 0 min  | 10.5 %     |

### Extras

| Type | Name                              | Amount | Use for | Time     |
|------|-----------------------------------|--------|---------|----------|
| Herb | Herbata czarna Earl Grey Imperial | 50 g   | Primary | 1 day(s) |