

APA z Earl Grey

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.25 kg (73.9%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (22.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Magnat | 20 g | 40 min | 11.2 % |
| Boil | Ella (AUS) | 50 g | 4 min | 14.6 % |
| Dry Hop | Nelson Sauvign | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------------|--------|-----------|----------|
| Herb | herbatka Earl Grey | 100 g | Secondary | 2 day(s) |

Notes

- Wyszło 13Blg
Burzliwa 14 dni od 16st. do 21st.
Cicha 7-10 dni 20st.
Mar 19, 2020, 3:32 PM