

# Earl Gray APA PSPD - Piwoszarnia

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **49**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (56.1%)	80 %	5
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Pszeniczny	0.35 kg (7.1%)	85 %	4
Grain	Carabelge	0.15 kg (3.1%)	80 %	30
Grain	Monachijski	0.15 kg (3.1%)	80 %	16
Grain	Płatki owsiane	0.5 kg (10.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %
Boil	Marynka	25 g	20 min	10 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Mosaic	80 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Ceylon Earl Gray	80 g	Secondary	2 day(s)
Herb	Mech Irlandzki	10 g	Boil	15 min