

# Earl Grey APA #1

- Gravity **12.4 BLG**
- ABV ---
- IBU **30**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (20.8%)	79 %	16
Grain	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.3%)	75 %	30
Grain	Carabelge	0.4 kg (8.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	12 %
Boil	Pacifica (NZ)	10 g	15 min	4.8 %
Boil	Pacifica (NZ)	20 g	40 min	4.8 %
Boil	Pacifica (NZ)	20 g	50 min	4.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl grey	200 g	Secondary	1 day(s)