

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) |