

# Earl Grey APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (79.2%)	82 %	5
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	85 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Equinox	25 g	5 min	13.1 %
Boil	Crystal	50 g	5 min	4.5 %
Boil	Eureka!	50 g	0 min	18 %
Boil	Equinox	25 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	10 g	Boil	10 min
Herb	Tea	125 g	Secondary	2 day(s)