

# Earl Grey APA 12blg

- Gravity **12.6 BLG**
- ABV ---
- IBU **68**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.27 kg (81.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (18.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Simcoe	10 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min
Flavor	Herbata Earl Grey	40 g	Secondary	1 day(s)