

# Earl Grey Apa v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	82 %	5
Grain	Carahell	0.5 kg (8.5%)	77 %	26
Grain	Platki owsiane	0.4 kg (6.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7 %
Boil	Admiral	20 g	20 min	14.3 %
Boil	East Kent Goldings	25 g	10 min	5.1 %
Boil	Admiral	30 g	5 min	14.3 %
Boil	East Kent Goldings	25 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	10 g	Boil	10 min
Herb	Tea	250 g	Secondary	2 day(s)