

Earl Grey Pale Ale z ekstraktów

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **8.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	American Pale Ale - Mangrove Jacks	1.7 kg (53.1%)	82 %	35
Liquid Extract	Jasny płynny ekstrakt słodowy	1.5 kg (46.9%)	82 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Marynka	20 g	2 day(s)	10 %
Dry Hop	Hallertau Blanc	30 g	2 day(s)	11 %
Boil	Chinook	25 g	30 min	13 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Werbena cytrynowa	15 g	Secondary	2 day(s)
Herb	Earl Grey	50 g	Secondary	1 day(s)

Notes

- Nie znam się, ale dodaję, zapraszam do komentowania
Jan 4, 2021, 6:53 PM