

# Rye Wheat Light Earl Grey Tea Pale Ale

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **31**
- SRM **5.8**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (27%)	85 %	8
Grain	Pszoniczny	1 kg (27%)	85 %	4
Grain	Pilzński	0.5 kg (13.5%)	81 %	4
Grain	colorado honig	0.5 kg (13.5%)	79 %	7.5
Grain	Strzegom Karmel 150	0.2 kg (5.4%)	75 %	150
Grain	Carahell	0.5 kg (13.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Lemon drop	10 g	30 min	4.6 %
Aroma (end of boil)	Lemon drop	10 g	10 min	4.6 %
Aroma (end of boil)	Lemon drop	10 g	5 min	4.6 %
Aroma (end of boil)	Lemon drop	10 g	0 min	4.6 %
Dry Hop	Lemon drop	60 g	4 day(s)	4.6 %