

# 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 %      |