

# Earl Grey APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **4 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.8 kg (79.2%) | 82 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%)   | 85 %  | 22  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10 %       |
| Boil    | Equinox | 25 g   | 5 min  | 13.1 %     |
| Boil    | Crystal | 50 g   | 5 min  | 4.5 %      |
| Boil    | Eureka! | 50 g   | 0 min  | 18 %       |
| Boil    | Equinox | 25 g   | 0 min  | 13.1 %     |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |       |           |          |
|--------|------------|-------|-----------|----------|
| Fining | Irish Moss | 10 g  | Boil      | 10 min   |
| Herb   | Tea        | 125 g | Secondary | 2 day(s) |