

# EARL GREY APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	40 min	9 %
Boil	Saaz (USA)	20 g	5 min	3.75 %
Aroma (end of boil)	Amarillo	25 g	5 min	9 %
Aroma (end of boil)	Citra	25 g	5 min	13 %
Dry Hop	Amarillo	25 g	5 day(s)	9 %
Dry Hop	Citra	25 g	5 day(s)	13 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata	100 g	Secondary	3 day(s)