

## Earl Grey Orange APA (Single Hop)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane błyskawiczne	0.4 kg (7.3%)	61.2 %	7.4
Grain	Słód pszeniczny jasny	0.8 kg (14.5%)	--- %	4
Grain	Słód pilzneński	2 kg (36.4%)	--- %	3.8
Grain	Słód pale ale	2.3 kg (41.8%)	--- %	6.3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Suszona skórka słodkiej pomarańczy	40 g	Boil	15 min
Spice	Mech Irlandzki	5 g	Boil	10 min
Flavor	Herbata Earl Grey	50 g	Boil	3 min
Flavor	Herbata Earl Grey	50 g	Secondary	2 day(s)