

Earl Grey Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (61.2%) | 80 % | 5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.4 kg (8.2%) | 79 % | 130 |
| Grain | Strzegom Pilzneński | 1.5 kg (30.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Marynka | 10 g | 10 min | 10 % |
| Boil | Amarillo | 20 g | 0 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |

Extras

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

| | | | | |
|--------|---------------------|------|-----------|----------|
| Flavor | Earl Grey Twining's | 50 g | Secondary | 2 day(s) |
|--------|---------------------|------|-----------|----------|