

Earl Gray APA - marzec 2020

- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (88.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.1 kg (3.5%)	79 %	16
Grain	Carahell	0.1 kg (3.5%)	77 %	26
Grain	Płatki pszeniczne	0.125 kg (4.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	17.6 %
Aroma (end of boil)	Azacca	15 g	3 min	14.9 %
Aroma (end of boil)	Chinook	20 g	3 min	11.2 %
Dry Hop	Azacca	15 g	3 day(s)	14.9 %
Dry Hop	Chinook	30 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Other	Earl Gray - Ahmad	50 g	Secondary	2 day(s)