

# 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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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