

Earl Gray APA - marzec 2020

- Gravity **13.1 BLG**
- ABV **5.3 %**
- 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) |