

# Earl Grey Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (90.9%)	80 %	4
Grain	Strzegom Wiedeński	0.4 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	8.7 %
Boil	Oktawia	10 g	25 min	8.9 %
Boil	Styrian Golding	15 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey tea	750 g	Bottling	---