

## Earl Grey APA 16.04

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (91.9%)	81 %	26
Dry Extract	Dry Extract (DME) - Extra Light	0.3 kg (8.1%)	95 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	25 min	8.4 %
Boil	Simcoe	35 g	10 min	13.2 %
Dry Hop	Citra	30 g	10 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Earl Grey	160 g	Secondary	1 day(s)