

# Earl Grey Apa #17

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (76.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.65 kg (14.2%)	79 %	16
Grain	Strzegom Karmel 30	0.18 kg (3.9%)	75 %	30
Grain	Weyermann - Carapils	0.12 kg (2.6%)	78 %	4
Grain	Strzegom Pszeniczny	0.12 kg (2.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	3 g	60 min	13.1 %
Boil	Citra	3 g	60 min	12.4 %
Boil	Mosaic	3 g	60 min	12.4 %
Aroma (end of boil)	Simcoe	4 g	15 min	13.1 %
Aroma (end of boil)	Citra	4 g	15 min	12.4 %
Aroma (end of boil)	Mosaic	4 g	15 min	12.4 %
Aroma (end of boil)	Amarillo	4 g	15 min	8.9 %
Aroma (end of boil)	Citra	6 g	5 min	12.4 %

Aroma (end of boil)	Mosaic	6 g	5 min	12.4 %
Aroma (end of boil)	Simcoe	6 g	5 min	13.1 %
Aroma (end of boil)	Amarillo	6 g	5 min	8.9 %
Whirlpool	Simcoe	8 g	0 min	13.1 %
Whirlpool	Citra	8 g	0 min	12.4 %
Whirlpool	Mosaic	8 g	0 min	12.4 %
Whirlpool	Amarillo	8 g	0 min	8.9 %
Dry Hop	Amarillo	24 g	5 day(s)	8.9 %
Dry Hop	Citra	24 g	5 day(s)	12.4 %
Dry Hop	Simcoe	24 g	5 day(s)	13.1 %
Dry Hop	Mosaic	11 g	5 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

## Notes

- Piwo podzielone na 2 części.  
8l - po 9g Amarillo, Simcoe, Mosaic, Citra na 5 dni cichej fermentacji. Na ostatnie 12 godzin dodane 56 g herbaty Earl Grey Jaśminowej sypanej. Kapsel H2.  
9l - po 15g Amarillo, Simcoe, Citra na 5 dni cichej fermentacji. Na ostatnie 12 godzin 72 g herbaty Earl Grey Gold. Kapsel H3.  
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