

# Earl Grey APA

- Gravity **13.3 BLG**
- ABV ---
- IBU **48**
- SRM **14.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (46.2%)	79 %	16
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Weyermann Caramunich	0.5 kg (7.7%)	73 %	90
Grain	Weyermann Carabelge	0.5 kg (7.7%)	74 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	60 min	13 %
Boil	Fantasia	50 g	5 min	4.3 %
Dry Hop	Ella (AUS)	50 g	14 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Herb	Earl Grey	80 g	Secondary	14 day(s)
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