

# Earl Grey APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **6.6**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (84.9%)	80 %	4
Grain	Carabelge	0.5 kg (9.4%)	80 %	30
Grain	Caramunich® typ I	0.3 kg (5.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	9.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Dry Hop	Citra	50 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	herbata Earl Grey w 1,5C	80 g	Secondary	14 day(s)

## Notes

- [https://wiki.piwo.org/Tea\\_American\\_Pale\\_Ale,\\_Marcin\\_Kami%C5%84ski\\_\(cml\)](https://wiki.piwo.org/Tea_American_Pale_Ale,_Marcin_Kami%C5%84ski_(cml))  
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