

# Earl Grey APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (90.2%) | 79 %  | 6   |
| Grain | Carabelge         | 0.4 kg (6.6%)  | 80 %  | 30  |
| Grain | Pszeniczny        | 0.2 kg (3.3%)  | 85 %  | 4   |

## Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| Boil       | Magnum | 10 g   | 60 min | 13.5 %     |
| Boil       | Magnum | 15 g   | 40 min | 13.5 %     |
| Boil       | Magnum | 20 g   | 20 min | 13.5 %     |
| First Wort | Magnum | 25 g   | 0 min  | 13.5 %     |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Liquid | 10 ml  | White Labs |

## Extras

| Type  | Name              | Amount | Use for   | Time |
|-------|-------------------|--------|-----------|------|
| Spice | herbata earl grey | 50 g   | Secondary | ---  |