

# 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	---