

EARL GREY APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.4**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | marynka | 20 g | 40 min | 9 % |
| Boil | Saaz (USA) | 20 g | 5 min | 3.75 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 13 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 13 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | herbata | 100 g | Secondary | 3 day(s) |