

# Earl Grey APA PSPD

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **54**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **12 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **59.9C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **12 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (62.5%)	80 %	5
Grain	Viking Pilsner malt	1 kg (22.7%)	82 %	4
Grain	Strzegom Pszeniczny	0.35 kg (8%)	81 %	6
Grain	Carabelge	0.15 kg (3.4%)	80 %	30
Grain	Strzegom Monachijski typ I	0.15 kg (3.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Marynka	20 g	50 min	8 %
Boil	Marynka	5 g	15 min	8 %
Aroma (end of boil)	Simcoe	15 g	10 min	12.1 %
Whirlpool	Cascade PL	20 g	10 min	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	23 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	10 g	Boil	10 min
Flavor	Ceylon Earl Grey	80 g	Secondary	2 day(s)
Flavor	Mosaic	40 g	Secondary	2 day(s)
Water Agent	Kwas mlekowy	2 g	Mash	10 min