

# Earl Grey Rye APA (APA II)

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Płatki żytnie	0.8 kg (28.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	10 g	60 min	8.5 %
Boil	Styrian Cardinal	15 g	5 min	8.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata czarna Earl Grey Imperial	50 g	Primary	1 day(s)