

## #3 Earl Grey IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **78**
- SRM **10.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3 kg (57.7%)  | 85 %  | 7   |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%)  | 79 %  | 22  |
| Grain | Pszeniczny                  | 1 kg (19.2%)  | 85 %  | 4   |
| Grain | Caramunich typ II           | 0.2 kg (3.8%) | 80 %  | 120 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Citra  | 25 g   | 60 min | 12 %       |
| Boil    | Mosaic | 15 g   | 30 min | 10 %       |
| Boil    | Citra  | 15 g   | 30 min | 12 %       |
| Boil    | Mosaic | 15 g   | 15 min | 10 %       |
| Boil    | Citra  | 15 g   | 10 min | 12 %       |
| Boil    | Citra  | 10 g   | 1 min  | 12 %       |
| Boil    | Mosaic | 10 g   | 1 min  | 10 %       |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | Earl Grey   | 72 g          | Secondary      | 1 day(s)    |