

## 43. Lordziu mój skarb - Earl Grey IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **116**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.4%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (27.8%)	79 %	10
Grain	Strzegom Bursztynowy	0.2 kg (2.8%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	70 min	13 %
Boil	Columbus/Tomahawk/Zeus	40 g	70 min	15.5 %
Boil	Sabro	20 g	10 min	14.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	herbata earl grey	8 g	Secondary	10 day(s)

### Notes

- uwarzone 06-06-2018r.  
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