

9# German Earl Grey IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **45**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (8.3%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	25 g	60 min	17.1 %
Boil	Hallertau	20 g	5 min	4.5 %
Whirlpool	Polaris	5 g	5 min	17.1 %
Whirlpool	Hallertau	10 g	0 min	4.5 %
Whirlpool	Huell Melon	30 g	0 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	105 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey Twinings	100 g	Secondary	1 day(s)

Notes

- Herbata 5 min w piekarniku na folii dodana na cichą na 12-48 h
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