

Earl Gray IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **13.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **49.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **49.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 2 kg (19.2%) | 75 % | 150 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.4 kg (3.8%) | 99 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Citra | 30 g | 45 min | 12 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---|-------------------|--------|---------|----------|
| Flavor | Herbata Earl Grey | 200 g | Primary | 5 day(s) |
| <p>200 to za duzo, zrobię tak jak w cold brew, dodam na jeden wieczór Wg receptury na kawę 4g na 0.5l herbaty - cold brew jest bardzo wyraziste, myślę, że połowa. czyli 4g na litr to daje 160g na całość czyli po 80g na fermentor na 12-16h w woreczku muslinowym.</p> | | | | |