

# Earl Grey IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Pilzneński	1.8 kg (28.6%)	81 %	4
Grain	Monachijski	1.5 kg (23.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	9 %
Aroma (end of boil)	Puławski	50 g	5 min	8.9 %
Whirlpool	Puławski	70 g	10 min	8.9 %