

# Earl Grey IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (84.9%)	81 %	5
Grain	Carabelge	0.5 kg (9.4%)	80 %	30
Grain	Caramunich® typ I	0.3 kg (5.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	60 min	12 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Citra	50 g	14 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	4 g	Mash	---
Flavor	Laktoza	50 g	Boil	15 min

Water Agent	Gips	6 g	Boil	60 min
Fining	Mech irlandzki	4 g	Boil	10 min
Spice	Herbata Earl Grey	80 g	Secondary	14 day(s)

## Notes

- Burzliwa: 7 dni od 15,5°C do 18°C następnie kolejne 7 dni zejście do 6°C  
Cicha: 14 dni od 6°C do 1,5°C. Na cichej zostały wrzucone bez maceracji dodatki: chmiel Citra oraz herbata.  
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