

Earl Grey IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (27.3%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	16.1 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Boil	Citra	25 g	5 min	12.5 %
Boil	Simcoe	40 g	5 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	110 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Earl Grey	50 g	Secondary	1 day(s)

Notes

- Połowa warki do zabutelkowania, do połowy 50g herbaty earl grey na jeden dzień.
May 18, 2019, 3:18 PM