

# Earl Grey IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **78.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 13 kg (86.7%) | 81 %  | 4   |
| Grain | Monachijski | 2 kg (13.3%)  | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 120 g  | 30 min | 13 %       |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-33 | Ale  | Slant | 1000 ml | Fermentis  |