

Earl grey ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **56**
- SRM **13.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (82.8%) | 80 % | 5 |
| Sugar | Candi Sugar, Dark | 0.25 kg (3.4%) | 78.3 % | 542 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Boil | Centennial | 30 g | 15 min | 10.5 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 13 % |
| Aroma (end of boil) | Centennial | 20 g | 5 min | 10.5 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Chinook | 40 g | 3 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Earl grey herbata | 100 g | Secondary | 2 day(s) |