

Earl Grey IPA EXP no. 1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (23.8%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Citra | 30 g | 20 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Earl Grey | 50 g | Secondary | 3 day(s) |

miało być na 12 godzin, ale jednak chcę trochę taniwości uzyskać.

| | | | | |
|--------|-----------------|------|------|--------|
| Flavor | Trawa cytrynowa | 10 g | Boil | 10 min |
| Fining | Irish Moss | 5 g | Boil | 15 min |