

# Earl Grey IPA z trawą cytrynową

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **69.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **69.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12.5 kg (92.6%)	81 %	4
Grain	Żytni	0.5 kg (3.7%)	85 %	8
Grain	Pszoniczny	0.5 kg (3.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Chinook	50 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Earl Grey - whirlpool	50 g	Boil	10 min
Spice	Herbata Earl Grey	500 g	Secondary	5 day(s)

Spice	Trawa cytrynowa	100 g	Boil	0 min
-------	-----------------	-------	------	-------