

Earl Grey Session WCIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------|------------------|-------|-----|
| Grain | Pilzneński | 2.55 kg (70.2%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.684 kg (18.8%) | 60 % | 2 |
| Dry Extract | Maltodekstyna | 0.4 kg (11%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11 % |
| Whirlpool | Mosaic | 50 g | 1 min | 10 % |

Extras

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