

# Ipa earlgrey

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (40%)	80 %	4
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5
Grain	Weyermann - Rye Malt	1 kg (20%)	85 %	7
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Chinook	10 g	30 min	13 %
Boil	Amarillo	10 g	20 min	8.7 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	0.5 g	Boil	15 min
Flavor	earl grey	60 g	Secondary	1 day(s)