

# IPA wędzona z earl gray

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **6.5**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315
Grain	Grodziski pszeniczny wędzony dębem	2 kg (35.7%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Marynka	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	earl grey	80 g	Secondary	3 day(s)

Flavor	earl grey	20 g	Boil	60 min
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