

# IPA z earl greyem

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (89.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (10.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.8 %
Boil	Cascade	30 g	15 min	6.9 %
Dry Hop	Cascade	70 g	2 day(s)	6.9 %

## Extras

Type	Name	Amount	Use for	Time
Spice	earl grey	30 g	Secondary	1 day(s)