

# ntmfEarl Grey IPA-500

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **500 liter(s)**

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 100 kg (80%) | 81 %  | 4   |
| Grain | Monachijski | 25 kg (20%)  | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 200 g  | 60 min | 13 %       |
| Boil    | Chinook | 600 g  | 20 min | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 500 g  | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Herbata Earl Grey | 2000 g | Secondary | 1 day(s) |