

Warka 6 Earl Grey Red IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **77**
- SRM **12.4**
- Style **Red 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 **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (93.5%)	80 %	5
Grain	Carafa III	0.1 kg (1.9%)	70 %	1034
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.7%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	Amarillo	30 g	30 min	7.3 %
Aroma (end of boil)	Amarillo	25 g	15 min	7.3 %
Dry Hop	Amarillo	60 g	7 day(s)	7.3 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl grey	120 g	Secondary	---
36h				

Notes

- Możliwe że będzie zadana gęstwa
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