

# Z.S.Aatsoj Earl Grey IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Monachijski	0.5 kg (8.8%)	80 %	16
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Carahell	0.2 kg (3.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	earl grey	120 g	Secondary	1 day(s)
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