# Earl Gray IPA

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- Gravity **13.6 BLG**
- ABV **---**
- IBU **59**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 5 kg *(69%)* | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg *(3.4%)* | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 2 kg *(27.6%)* | 79 % | 16 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 50 g | 60 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 10 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Earl Grey | 100 g | Secondary | 1 day(s) |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.