Earl Grey IPA EXP no. 1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(71.4%)*	79 %	6
Grain	Strzegom Monachijski typ I	1 kg *(23.8%)*	79 %	16
Grain	Płatki owsiane	0.2 kg *(4.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	30 g	20 min	13.5 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	50 g	Secondary	3 day(s)

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miało być na 12 godzin, ale jednak chcę trochę taniczności uzyskać.				
Flavor	Trawa cytrynowa	10 g	Boil	10 min
Fining	Irish Moss	5 g	Boil	15 min