

Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (50.6%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (25.3%)	80 %	4
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Rye, Flaked	0.4 kg (5.1%)	78.3 %	4
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	50 g	25 min	14.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Kafir	10 g	Boil	25 min
Flavor	Kafir	10 g	Boil	5 min
Flavor	Kafir	10 g	Secondary	1 day(s)
Flavor	Herbata Ahmad Tea Earl Grey	250 g	Secondary	1 day(s)