

# Earl Grey IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **5.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (68%)	80 %	7
Grain	Briess - Pilsen Malt	2 kg (27.2%)	80.5 %	3
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6
Grain	Simpsons - Crystal Rye	0.05 kg (0.7%)	73 %	177
Grain	Platki owsiane	0.2 kg (2.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	11.5 %
Boil	Marynka	25 g	30 min	8.8 %
Boil	Challenger	20 g	15 min	6 %
Whirlpool	First Gold	20 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Nottingham Ale Yeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min