

# IPA #6 Lipton Earl Grey

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (54.7%) | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt    | 2 kg (31.3%)   | 81 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.7%)  | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.3 kg (4.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane              | 0.3 kg (4.7%)  | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 20 g   | 40 min   | 12 %       |
| Boil    | Magnum | 15 g   | 15 min   | 12 %       |
| Dry Hop | Mosaic | 30 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale  | Slant | 300 ml | Fermentis  |

## Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Spice  | Lipton Earl Grey | 80 g   | Secondary | 2 day(s) |
| Fining | Whirlfloc        | 5 g    | Boil      | 15 min   |