

## 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) |