

# Earl Gray IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 6.5 kg (86.7%) | 81 %  | 4   |
| Grain | Strzegom Karmel 150        | 0.25 kg (3.3%) | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (10%)  | 79 %  | 16  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 50 g   | 60 min | 12 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 5 min  | 10 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Earl Grey | 100 g  | Secondary | 1 day(s) |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Burzliwa 10 dni  
Cicha 7 dni  
Herbatę dodać na ostatnią dobę cichej fermentacji.  
*Jun 13, 2018, 11:34 AM*