Earl Grey Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **11.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg *(81.8%)*	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.5 kg *(9.1%)*	72 %	160
Grain	Simpsons - Caramalt	0.5 kg *(9.1%)*	76 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Willamette	58 g	30 min	3.9 %
Whirlpool	Willamette	20 g	0 min	3.9 %
Whirlpool	Motueka	28 g	0 min	7 %
Dry Hop	Motueka	22 g	0 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	0 min
Spice	Herbata earl grey	80 g	Secondary	7 day(s)

Notes

- Profil wody delikatnie przesuniety w kierunku SO4
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