

## #50 Earl Gray IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **12.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (79.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (9%)	79 %	16
Grain	Special B Malt	0.44 kg (6.6%)	65.2 %	315
Sugar	Cukier biały	0.3 kg (4.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	8.3 %
Boil	Fuggles	15 g	60 min	5.9 %
Whirlpool	Challenger	30 g	5 min	8.3 %
Whirlpool	Fuggles	30 g	5 min	5.9 %
Boil	Magnum	20 g	60 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
London Ale	Ale	Slant	500 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Herb	Earl Gray herbata liściasta	100 g	Secondary	1 day(s)
------	--------------------------------	-------	-----------	----------