

Back to Earl Gray Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **5.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (95.9%)	81 %	4
Grain	Caraamber	0.3 kg (4.1%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	50 g	5 min	12 %
Boil	Simcoe	30 g	5 min	13.2 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl gray	250 g	Secondary	3 day(s)
Fining	Mech irlandzki	5 g	Boil	15 min