

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 |