

Earl Gray IPA KJ2024

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (53.3%)	80.5 %	2
Grain	Pszeniczny	3 kg (40%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.3%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Mandarina Bavaria	50 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	50 g	3 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Suszona skórka cytryny	20 g	Boil	10 min
Spice	herbata Earl Gray	100 g	Secondary	7 day(s)

Notes

- 4 g herbaty na 1 L piwa
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