

# Earl Grey AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **14.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **11.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (68%)	80 %	35
Liquid Extract	Strzegom Bursztynowy	0.8 kg (32%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	5 g	10 min	12 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Cascade	5 g	10 min	6 %
Whirlpool	Citra	5 g	10 min	12 %
Whirlpool	Cascade	5 g	10 min	6 %
Whirlpool	Simcoe	5 g	10 min	13.2 %
Dry Hop	Citra	5 g	3 day(s)	12 %
Dry Hop	Cascade	5 g	3 day(s)	6 %
Dry Hop	Simcoe	5 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.25 g	Fermentis