

# Earl Grey English IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **10.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Amber Malt	0.5 kg (10%)	75 %	110
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Aramis	20 g	20 min	6 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %
Dry Hop	Aramis	30 g	7 day(s)	6 %
Dry Hop	Fuggles	20 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	7 g	Mash	---
Fining	Irish Moss	10 g	Boil	15 min
Flavor	Herbata Earl Grey	25 g	Boil	5 min
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Flavor	Herbata Earl Grey	125 g	Secondary	2 day(s)