

# Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński           | 5 kg (71.4%) | 79 %  | 10  |
| Grain | Karmelowy Pszenczny Strzegom | 1 kg (14.3%) | 79 %  | 130 |
| Grain | Viking Pale Ale malt         | 1 kg (14.3%) | 80 %  | 5   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Green Bullet | 70 g   | 60 min | 11 %       |
| Whirlpool | Citra        | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Earl Grey | 150 g  | Secondary | 1 day(s) |