

# Earl Grey IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (96%)	80 %	5
Grain	Pszeniczny	0.25 kg (4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Citra	50 g	5 min	12 %
Dry Hop	Citra	75 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Earl Grey Wife	100 g	Secondary	1 day(s)
Spice	Trawa Cytrynowa	20 g	Secondary	1 day(s)

## Notes

- Hopstand 77C 30min  
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