

# Earl Grey IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **47**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (62.5%)	80 %	5
Grain	Pilznieński	1 kg (22.7%)	81 %	4
Grain	Pszeniczny	0.35 kg (8%)	85 %	4
Grain	Carabelge	0.15 kg (3.4%)	80 %	30
Grain	Monachijski	0.15 kg (3.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %
Aroma (end of boil)	Marynka	25 g	5 min	10 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mech irlandzki	10 g	Boil	15 min
Flavor	Herbata czarna Earl Grey	80 g	Secondary	2 day(s)