

Earl Grey Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **11.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.5 kg (81.8%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (9.1%) | 72 % | 160 |
| Grain | Simpsons - Caramalt | 0.5 kg (9.1%) | 76 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Willamette | 58 g | 30 min | 3.9 % |
| Whirlpool | Willamette | 20 g | 0 min | 3.9 % |
| Whirlpool | Motueka | 28 g | 0 min | 7 % |
| Dry Hop | Motueka | 22 g | 0 day(s) | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Fining | Whirlfloc T | 1 g | Boil | 0 min |
| Spice | Herbata earl grey | 80 g | Secondary | 7 day(s) |

Notes

- Profil wody delikatnie przesuniety w kierunku SO4
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