

Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (72.9%) | 81 % | 4 |
| Grain | Monachijski | 1.67 kg (27.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Chinook | 20.83 g | 60 min | 13 % |
| Boil | Chinook | 20.83 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 9.17 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|----------|-----------|----------|
| Spice | Herbata Earl Grey | 208.33 g | Secondary | 3 day(s) |