

Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **5.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (68%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 2 kg (27.2%) | 80.5 % | 3 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |
| Grain | Simpsons - Crystal Rye | 0.05 kg (0.7%) | 73 % | 177 |
| Grain | Platki owsiane | 0.2 kg (2.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Target | 30 g | 60 min | 11.5 % |
| Boil | Marynka | 25 g | 30 min | 8.8 % |
| Boil | Challenger | 20 g | 15 min | 6 % |
| Whirlpool | First Gold | 20 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|----------------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Nottingham Ale Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |