

## Earl Grey IPA vol. 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (72.5%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (21.7%)	81 %	6
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.5 %
Boil	Citra	50 g	20 min	13.3 %
Whirlpool	Citra	50 g	0 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Earl Grey	80 g	Secondary	3 day(s)
miało być na 12 godzin, ale jednak chcę trochę taniwości uzyskać.				
Flavor	zest z cytryny	20 g	Boil	10 min
Fining	Whirlfloc	2.5 g	Boil	15 min