

# Earl Grey IPA z zestawem cytryny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (61.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (30.8%)	79 %	10
Grain	Strzegom Pszeniczny	0.2 kg (6.2%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.05 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	17.6 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	2 g	Mash	60 min
Flavor	Zest z cytryny	12 g	Secondary	3 day(s)
Flavor	Herbata Earl Grey	40 g	Secondary	1 day(s)