

# Earl Grey magnum

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **153**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (62.5%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (37.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	earlgrey	100 g	Secondary	2 day(s)