

# Imperial Earl grey ipa

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **85**
- SRM **12**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **32.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **75C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (55%)	81 %	4
Grain	Monachijski	1 kg (9.2%)	80 %	16
Grain	red active	1.5 kg (13.8%)	80 %	35
Grain	Pszeniczny	1 kg (9.2%)	85 %	4
Grain	caramel pale	0.15 kg (1.4%)	80 %	8
Grain	Karmelowy żytni Strzegom	0.25 kg (2.3%)	75 %	150
Grain	Płatki owsiane	1 kg (9.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	60 min	15.3 %
Aroma (end of boil)	Pacific Gem	20 g	20 min	15.3 %
Aroma (end of boil)	Strata	50 g	5 min	13.7 %
Whirlpool	Strata	50 g	30 min	13.6 %
Boil	Herbata earl grey	100 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Slant	300 ml	---
-------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Spice	kafir	10 g	Boil	5 min